

Starters

Fresh Mozzarella & Tomato Bruschetta 11

Toasted Asiago bread, olive oil, sweet balsamic, shaved parmesan & fresh basil

Coconut Crusted Shrimp 15

Apricot-horseradish dipping sauce & toasted coconut

Asiago King Crab & Artichoke Dip 15

Oven baked, grilled pita bread, shaved parmesan, toasted almonds & herbs

Portobello Fries 13

House crusted with hints of zesty garlic, lemon & herbs with blue cheese dipping sauce

Chena's Hummus Plate* 12

Traditional hummus, chimichurri, grilled pita bread, blue corn chips & pickled vegetables

Chena's Calamari 13

Tender calamari strips deep fried just right with sweet chili dipping sauce

Summer Salads

Fresh Spinach & Avocado Salad* 15

Roma tomatoes, red onions, cucumbers, fresh mozzarella, crumbled bacon, sun-dried cranberries & maple-balsamic vinaigrette

Wine Recommendation ~ A to Z Chardonnay

Grilled Chicken & Seasonal Fresh Berry Salad* 18

Mixed field greens, cucumbers, toasted pecans, sun-dried cranberries, scallions, crumbled gorgonzola & maple-balsamic vinaigrette

Wine Recommendation ~ Hogue Riesling

Classic House Caesar Salad 14

Grilled chicken 16 ~ Grilled wild caught Alaskan salmon 18

Wine Recommendation ~ J. Lohr Chardonnay

For your convenience, parties of six or more will add 18% gratuity.

Consuming raw or undercooked meats, fish, eggs, or any foods of animal origin puts you at risk of foodborne illness.

Apple & Spiced Walnut Salad* 15

Fuji apples, crumbled gorgonzola, candied-spiced walnuts, & mixed field greens tossed in our strawberry sparkling wine vinaigrette

Wine Recommendation ~ Pine Ridge Chenin Blanc+Viognier

Lighter Fare & Vegetarian Options

Add a house salad or French onion soup 8 ~ Add Alaskan seafood chowder 9

Classic Burger 16 (with House-made Aioli)

1/2 pound natural angus, brioche roll, tomato, red onion, romaine lettuce & house fries
Cheddar Burger 17 ~ Bacon-Cheddar Burger 18

Recommendation ~ Silver Gulch Brewery's Cold Foot Pilsner

Chena's Classic "Veggie Burger" (vegetarian) 16

Brioche roll, house aioli, roasted red peppers, cheddar, micro sprouts, & house fries

Recommendation ~ Denali Brewing Co. Chuli Stout

Roasted Vegetable Linguine (vegan) 24

Fresh spinach & broccoli, artichokes, red peppers, shallots, garlic, zucchini, tomatoes, carrots, mushrooms, house pesto with linguine, almonds & sun-dried tomatoes

Wine Recommendation ~ King Estate Pinot Gris

Grilled Portabella Caprese* 23

Chimichurri, Roma tomatoes, fresh mozzarella, sweet balsamic, fresh basil, basmati rice & vegetable of the day, with micro sprouts

Wine Recommendation ~ Chasing Venus Sauvignon Blanc

Entrees

Add a house salad or French onion soup 8 ~ Add Alaskan seafood chowder 9

Alaskan Reindeer Meatloaf 27

Ground reindeer, ground beef, fresh herbs, garlic, demi-glace, garlic mashed potatoes & vegetable of the day

Wine Recommendation ~ Skyfall Red Blend

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Chicken King Crab Kiev 29

Breast of chicken rolled with Alaskan king crab with lemon-dill garlic butter, garlic mashed potatoes & vegetable of the day

Wine Recommendation ~ Kris Pinot Grigio

Pan-Seared Airline Chicken Breast 29

Breast of chicken pan-seared with herb jus, risotto cake over chef's vegetable of the day

Wine Recommendation ~ A-Z Chardonnay

Beef Tips Stroganoff 28

Steak tips, garlic, shallots, fresh mushrooms, house roasted peppers, oven-dried tomatoes, herbed pasta, Madeira demi-cream sauce & crumbled blue cheese

Wine Recommendation ~ Kaiken Malbec

Grilled New York* 36

Fresh, hand-cut steak, smothered with shallots & mushrooms, red wine demi-glace, garlic mashed potatoes & vegetable of the day

Wine Recommendation ~ J. Lohr Cabernet Sauvignon

Grilled Filet Mignon* 37

Fresh, hand-cut filet, house demi-glace, garlic mashed potatoes & vegetable of the day

Recommendations ~ Dry Creek Cabernet Sauvignon ~ Twister Creek IPA

North Bistro Blu Ribeye 36

Fresh, hand-cut ribeye, lavender-spice rub, miso truffle butter, blue cheese sauce, herb risotto cake, fresh sautéed vegetables, arugula & pickled shallots

Recommendations~ Alexander VV Zinfandel Redemption ~ Twister Creek IPA

Land and Sea, Add 9

Add our Alaskan king crab cake with any of our signature steaks (or any entrée)

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Seafood Specialties

Add a house salad or French onion soup 8 ~ Add Alaskan seafood chowder 9

Fire-Grilled Wild-Caught Alaskan Salmon* 29

Simply grilled fillet, with lemon-herb butter, garlic mashed potatoes, vegetable of the day & herb vinaigrette

Wine Recommendation ~ Montimore Pinot Noir

Lavender-Honey Wild-Caught Alaskan Halibut* 35

Our hand-cut, sear-roasted fillet with house lavender infused, wildflower honey glaze, basmati rice, vegetable of the day & herb vinaigrette

Wine Recommendation ~ Hogue Riesling

Sear-Roasted Wild-Caught Alaskan Halibut* 34

Simply pan-seared fillet with lemon-herb butter, basmati rice, vegetable of the day & herb vinaigrette

Wine Recommendation ~ Chasing Venus Sauvignon Blanc

Bacon Wrapped Scallops* 28

Fiery fruit salsa, basmati rice & vegetable of the day

Wine Recommendation ~ Hogue Riesling

Alaskan King Crab Cakes 26

Pan-fried Alaskan king crab & Chilean rock crab, green onions, shallots, herbs with a lemon-butter sauce, basmati rice & vegetable of the day

Wine Recommendation ~ Sonoma Cutrer Chardonnay

Alaskan Seafood Chowder (entrée size portion) 18

Wild-caught Alaskan salmon, wild-caught halibut, shrimp, clams, Chilean rock crab, bacon, potatoes, herb fish broth, cream & herbs

Wine Recommendation ~ J. Lohr Riverstone Chardonnay

Seafood Fettuccini 29

Wild-caught Alaskan salmon, wild-caught halibut, shrimp, Alaskan king crab, garlic, shallots, house roasted red peppers, mushrooms, artichokes, & fettuccini in a white wine herb-cream sauce

Wine Recommendation ~ Sonoma Cutrer Chardonnay

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