



RIVER'S EDGE RESORT  
EXPERIENCE AUTHENTIC ALASKA

Presents

CHENA'S  
ALASKAN GRILL

# Chena's Alaskan Grill

## Starters

### **Fresh Mozzarella & Tomato 12**

Fresh Mozzarella, Roma Tomatoes Olive Oil, sweet Balsamic, shaved Parmesan & Fresh Basil

### **Coconut Crusted Shrimp 15**

Apricot-horseradish dipping Sauce & toasted Coconut

### **Asiago-Alaskan 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 Blu Cheese dipping Sauce

### **Chena's Calamari 14**

Tender Calamari Strips deep fried just right with Sweet Chili dipping Sauce

## Summer Salads

### **Fresh Spinach Salad\* 16**

Roma Tomatoes, Red Onions, Cucumbers, Fresh Mozzarella, Crumbled Bacon, Sun- Dried Tomatoes & Maple-Balsamic Vinaigrette

***Wine Recommendation ~ A to Z Chardonnay***

### **Grilled Chicken & Seasonal Fresh Berry Salad\* 18**

Mixed Field Greens, Cucumbers, Toasted Pecans, Fresh Seasonal Berries, Scallions, Crumbled Gorgonzola & Maple-Balsamic Vinaigrette

***Wine Recommendation ~ Hogue Riesling***

### **Classic House Caesar Salad 15 Grilled Chicken 17 Grilled Wild Caught Alaskan Salmon 18**

***Wine Recommendation ~ J. Lohr Chardonnay***

### **Apple & Spiced Walnut Salad\* 16**

Granny Smith Apples, Crumbled Gorgonzola, Candied Walnuts, Mixed Field Greens Tossed in our Strawberry -Sparkling Wine Vinaigrette

***Wine Recommendation ~ Dry Creek Chenin Blanc***

**For your convenience, parties of 6 or more will add 18% gratuity**

Consuming Raw or Undercooked Meats, Fish, Eggs, or any foods of Animal Origin, puts you at risk of food borne illness.

# Chena's Alaskan Grill

## Entrees

### **Alaskan Meatloaf 28**

Ground Elk, Ground Beef, Fresh Herbs, Garlic,  
Demi-Glace, Garlic Mashed Potatoes & Vegetable of the Day

***Wine Recommendation ~ Argyle Pinot Noir***

### **Chena's Chicken & Crab Kiev 30**

Breast of Chicken rolled with Alaskan Crab with Lemon- Dill Garlic Butter,  
Garlic Mashed Potatoes & Vegetable of the Day

***Wine Recommendation ~ Kris Pinot Grigio***

### **Fire Grilled Chicken Breast 28**

Breast (2) of Chicken, Grilled with Herb Jus, Basmati Rice over Vegetable of  
The Day.

***Wine Recommendation ~ Kim Crawford Sauvignon Blanc***

### **Beef Tips Stroganoff 29**

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 Ribeye\* 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***

**Add a House Salad or French Onion Soup 9, or Alaskan Seafood Chowder for 10**

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# Chena's Alaskan Grill

## Seafood Specialties

### **Fire Grilled Wild Caught Alaskan Salmon\* 33**

Simply Grilled Fillet, with Lemon-Herb Butter, Garlic Mashed Potatoes, Vegetable of the Day

***Wine Recommendation ~ Argyle Pinot Noir***

### **Lavender-Honey Wild Caught Alaskan Halibut\* 35**

Our Hand Cut, Sear-Roasted Fillet, with House Lavender Infused –Honey Glaze Basmati Rice & Vegetable of the Day

***Wine Recommendation ~ Hogue Riesling***

### **Sear-Roasted Wild Caught Alaskan Halibut\* 35**

Simply Pan-Seared Fillet, with Lemon-Herb Butter, Basmati Rice, Vegetable of the Day

***Wine Recommendation ~ Kim Crawford Sauvignon Blanc***

### **Chena's Alaskan Crab Cakes 27**

Pan Fried Alaskan Crab & Chilean Rock Crab, Green Onions, Shallots, Herbs With a Lemon- Butter Sauce, Basmati Rice & Vegetable of the Day

***Wine Recommendation ~ Kris Pinot Grigio***

### **Alaskan Seafood Chowder 19 (entrée size portion)**

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 Crab, Garlic, Shallots, House Roasted Red Peppers, Mushrooms, Artichokes, Fettuccini in a White Wine Herb- Cream Sauce

***Wine Recommendation ~ King Estates Pinot Gris***

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# Chena's Alaskan Grill

## **Lighter Fare & Vegetarian Options**

### **Classic Burger 16** (with House made Aioli) #

1/2 Pound Natural Choice Beef, Brioche Roll, Tomato, Red Onion, Romaine Lettuce & House Fries

### **Cheddar Burger 17   Bacon -Cheddar Burger 18   Provolone Burger 17**

*Recommendation ~ Alaskan Amber*

### **Chena's Classic "Veggie Burger "17** (vegetarian)

Brioche Roll, House Aioli, Roasted Red Peppers, Micro Sprouts, & House Fries

#### **Cheddar or Provolone 18**

*Recommendation ~ Denali Brewing Co. Chuli Stout*

### **Vegetable Pesto Fettuccini 24** (vegetarian)

Fresh Spinach & Broccoli, Artichokes, Red Peppers, Shallots, Garlic, Zucchini, Tomatoes, Carrots, Mushrooms, House Pesto with Fettuccini, Almonds, & Sun-Dried Tomatoes

*Wine Recommendation ~ King Estate Pinot Gris*

### **Alaskan Seafood Chowder 18** (entrée size portion)

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*

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