



KENAI LAKE ESCAPE

~ Appetizers ~

- Beer battered halibut
- Scallops wrapped in moose bacon
- Copper River smoke salmon paté
- Buffalo chicken wing dip with celery
- Baked Alaskan king crab dip
- Blue cheese stuffed mushrooms
- Coconut fried shrimp with mango salsa
- Puff pastry salmon bundles
- Chicken sate with spicy peanut sauce
- Crab cakes
- Blue cheese grapes wrapped in pistachios
- Scallops in basil cream sauce
- Artichoke dip

~ Soup/Salad ~

- Alaska oyster chowder
- Tomato basil shrimp bisque
- Smoke salmon chowder
- Clam chowder
- Caesar salad with baby shrimp
- Blue cheese spinach salad with strawberries and mandarin
- Classic creamy cole-slaw
- Crunchy pea salad
- Spinach with goat cheese walnuts & a raspberry dressing
- Cucumbers in a creamy vinaigrette dressing
- Roquefort pear salad
- Fresh garden greens with summer vegetables served in a parmesan bowl
- Iceberg lettuce wedges with homemade blue cheese dressing

~ Main Course ~

- Baked halibut with apples & parmesan cheese
- Barbecue rib eye steaks
- Stuffed Cornish game hens
- Shrimp stuffed rock fish
- Prime rib
- Baby back ribs
- Honey glazed baked ham
- Beef tenderloin wrapped in puff pastry with wild mushrooms sauce
- Alaskan seafood lasagna
- Marinated grilled sirloin roast
- Rack of lamb
- Shrimp scampi
- Mousakka (Greek casserole with an Alaskan twist, made with ground moose meat)



- White chocolate cups with summer berries topped with crème fraichè
- Apple torte
- Chocolate cake with strawberry sauce

~ Dessert ~

- Luscious lemon pie
- Apple crisp with homemade vanilla ice cream
- Praline chocolate decadence
- Banana cream pie
- Coconut cream pie

- Peach cobbler
- Chocolate raspberry cheese cake
- Carrot cake with cream cheese icing
- Crème Carmel
- Arrangement of your favorite cookies





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Let Arden spoil you with homemade meals that are guaranteed to make your dinner experience just as great as your days adventure was.

Arden is a trained chef and has worked in fishing, hunting, and exploration camps in British Columbia, the Yukon Territory and Alaska.

All meals are prepared according to YOUR time frame.

Spend a long day on the river or adventuring elsewhere, come back to the lodge and put your feet up. Enjoy your favorite beverage while Arden prepares amazing 5-star meals for you.

Let Arden know if there is a birthday or anniversary and she can organize a small celebration.

All menus can be created to suite any dietary need.

All food prepared is organic and hormone free.

Prices vary from \$50 to \$75 per-person per-day for all meals