



THE STATE
of **ALASKA**

GOVERNOR BILL WALKER

**Department of Commerce, Community,
and Economic Development**

ALCOHOLIC BEVERAGE CONTROL BOARD
550 W. 7th Avenue, Ste 1600
Anchorage, Alaska 99501
Main: 907.269.0350

MEMORANDUM

TO: Robert Klein, Chair and
Members of the Board

DATE: July 15, 2016,

FROM: Sarah D. Oates
Program Coordinator

RE: Eagle Crest Dining Room &
Lounge #3002

This is an application for the ownership transfer of a Beverage Dispensary – Tourism license that was first issued April 25, 1991.

AS 04.11.400(d)(1)(F) requires 40 rental rooms if the population is 2,501 – 50,000.

This license is located in the Kenai Peninsula Borough.

The applicant offers 86 rooms and a full-service restaurant.

Transfer Liquor License

License is: Full Year OR Seasonal List Dates of Operation: _____

SECTION A - LICENSE INFORMATION			FEEES 13940
License Year: 2016 - 2017	License Type: Beverage Dispensary - Tourism	Statute Reference Sec. 04.11.400 (d)	Filing Fee: \$100.00
License #: 3002	Local Governing Body: (City, Borough or Unorganized) Kenai Peninsula Borough	Community Council Name(s) & Mailing Address:	Rest. Desig. Permit Fee: (\$50.00) \$ 50.00
Name of Applicant (Corp/LLC/LP/LLP/Individual/Partnership): Alaska Hotel Properties, LLC	Doing Business As (Business Name): Eagle Crest Dining Room & Lounge	Business Telephone Number: 206-336-6105	Fingerprint: \$ (\$49.75 per person)
Mailing Address: Attn: Michelle Pipkin 800 5 th Ave, Suite 2600 City, State, Zip: Seattle, WA 98104-3176	Street Address or Location of Premises: 17245 Frontier Circle Complex 1, Cooper Landing	Business Telephone Number: 206-287-9706	TOTAL 150.00
Is any shareholder related to the current owner? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Email Address: mpipkin@princess.com	
If "yes" please state the relationship <u>New owner (Westmark Hotels, Inc) is an indirect wholly owned subsidiary of the previous owner (Princess Cruises and Tours, Inc).</u>			

SECTION B - TRANSFER INFORMATION	
<input checked="" type="checkbox"/> Regular Transfer (Stock Transfer Only) <input type="checkbox"/> Transfer with security interest: Any instrument executed under AS 04.11.670 for purposes of applying AS 04.11.360(4)(b) in a later involuntary transfer, must be filed with this Application. Real or personal property conveyed with this transfer must be described. Provide security interest documents. <input type="checkbox"/> Involuntary Transfer. Attach documents which evidence default under AS 04.11.670.	Name and Mailing Address of CURRENT Licensee: Alaska Hotel Properties, LLC 800 5 th Ave, Suite 2600, Seattle, WA 98104-3176 Business Name (dba) BEFORE transfer: Eagle Crest Dining Room & Lounge Street Address or Location BEFORE transfer: 17245 Frontier Circle Complex 1, Cooper Landing

SECTION C - PREMISES TO BE LICENSED		
Distance to closest school grounds: 2 Miles	Distance measured under: <input checked="" type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No.	<input type="checkbox"/> Premises is GREATER than 50 miles from the boundaries of an incorporated city, borough, or unified municipality. <input type="checkbox"/> Premises is LESS than 50 miles from the boundaries of an incorporated city, borough, or unified municipality. <input checked="" type="checkbox"/> Not applicable
Distance to closest church: 2.2 Miles	Distance measured under: <input checked="" type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No.	
Premises to be licensed is: <input type="checkbox"/> Proposed building <input checked="" type="checkbox"/> Existing facility <input type="checkbox"/> New building		<input type="checkbox"/> Plans submitted to Fire Marshall (required for new & proposed buildings) <input type="checkbox"/> Diagram of premises attached

**Alaska Hotel Properties, LLC
LLC Member/Manager**

Westmark Hotels, Inc
800 5th Ave, Suite 2600
Seattle, WA 98104
(206) 336-6105

100%

**Alaska Hotel Properties, LLC
Officers**

Stein Kruse 8840 NE 15th Pl Clyde Hill, WA 98004 Birth Date: November 08, 1958	Chairman	(206) 281-3535
Janet Swartz 27008 E. Island Road Valencia, CA 91355 Birth Date: December 27, 1969	President	(661) 753-1850
Charles E Ball 5496 176th Pl SE Bellevue, WA 98006 Birth Date: April 15, 1960	Executive Vice President and Treasurer	(206) 336-5980
Mona Ehrenreich 3166 Colby Avenue Los Angeles, CA 90066 Birth Date: June 28, 1960	Senior Vice President, General Counsel and Secretary	(661) 753-1550
Lisa K Syme 9419 NE 37th Pl Yarrow Point, WA 98004 Birth Date: August 10, 1961	Vice President	(206) 336-5901
David McGlothlin 3264 58th Avenue SW Seattle, WA 98116 Birth Date: May 04, 1967	Vice President	(206) 336-5910

Transfer Liquor License

SECTION D – LICENSEE INFORMATION

1. Does any individual, corporate officer, director, limited liability organization member, manager or partner named in this application have any direct or indirect interest in any other alcoholic beverage business licensed in Alaska or any other state?

Yes No If Yes, complete the following. Attach additional sheets if necessary.

Name	Name of Business	Type of License	Business Street Address	State
See Attached				

2. Has any individual, corporate officer, director, limited liability organization member, manager or partner named in this application been convicted of a felony, a violation of AS 04, or been convicted as a licensee or manager of licensed premises in another state of the liquor laws of that state?

Yes No If Yes, attach written explanation.

SECTION E – OWNERSHIP INFORMATION - CORPORATION

Corporations, LLCs, LLPs and LPs must be registered with the Dept. of Community and Economic Development.

Name of Entity (Corporation/LLC/LLP/LP) (or N/A if an Individual ownership):		Telephone Number:	Fax Number:
Alaska Hotel Properties, LLC		206-336-6105	206-287-9706
Corporate Mailing Address	City:	State:	Zip Code:
800 5 th Ave, Suite 2600	Seattle	WA	98104-3176
Name, Mailing Address and Telephone Number of Registered Agent		Date of Incorporation OR Certification with DCED:	State of Incorporation
CT Corporation System 9360 Glacier Hwy, Suite 202, Juneau, AK 99801 (907) 586-3340		5/18/00	Delaware
Is the Entity in "Good Standing" with the Alaska Division of Corporations? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No			
If no, attach written explanation Your entity <i>must</i> be in compliance with Title 10 of the Alaska Statutes to be a valid liquor licensee			

Entity Members (Must include President, Secretary, Treasurer, Vice-President, Manager and Shareholder/Member with at least 10%)

Name	Title	%	Home Address & Telephone Number	Work Telephone Number	Date of Birth
See Attached					

NOTE: If you need additional space, please attach a separate sheet.

SECTION D

NAME OF BUSINESS	TYPE OF LICENSE	ADDRESS	STATE
Coral Princess	Common Carrier - Seasonal	Alaska Waters	Alaska
Crown Princess	Common Carrier - Seasonal	Alaska Waters	Alaska
Golden Princess	Common Carrier - Seasonal	Alaska Waters	Alaska
Grand Princess	Common Carrier - Seasonal	Alaska Waters	Alaska
Ruby Princess	Common Carrier - Seasonal	Alaska Waters	Alaska
Sea Princess	Common Carrier - Seasonal	Alaska Waters	Alaska
Westmark Inn Skagway	Beverage Dispensary Tourism - Seasonal	3rd & Spring Street, Skagway	Alaska
Red Lantern Steak & Spirits	Beverage Dispensary	820 Noble Street, Fairbanks	Alaska
Solstice Café	Beverage Dispensary	720 W 5th Ave, Anchorage	Alaska
Lynx Creek Pizza/Denali Princess Lodge	Beverage Dispensary Tourism - Seasonal	Mile 238.5 George Parks Hwy, Denali Borough	Alaska
Eagle Crest Dining Room & Lounge	Beverage Dispensary - Tourism AS 04.11.400(d)	Bean Creek Rd, Kenai Peninsula Borough	Alaska
Fairbanks Princess Riverside Lodge	Beverage Dispensary - Tourism AS 04.11.400(d)	4477 Pikes Landing Rd, Fairbanks North Star Borough	Alaska
Fairbanks Princess Riverside Lodge	Beverage Dispensary - Tourism Duplicate	4477 Pikes Landing Rd, Fairbanks North Star Borough	Alaska
King Salmon Restaurant/Denali Princess Lodge	Beverage Dispensary Tourism - Seasonal	Mile 238.5 George Parks Hwy, Denali Borough	Alaska
Denali North Star Inn	Beverage Dispensary - Tourism AS 04.11.400(d)	248.8 Mile Parks Hwy, Denali Borough	Alaska
Grizzly's Bar	Beverage Dispensary Tourism - Seasonal	Mile 133.1 Parks Hwy, Matanuska-Susitna Borough	Alaska
ANC-FAI	Common Carrier - Seasonal	Alaska Railroad	Alaska
FAI-ANC	Common Carrier - Seasonal	Alaska Railroad	Alaska
Copper River Princess Wilderness Lodge	Beverage Dispensary Tourism - Seasonal	102 Richardson Hwy, Copper Center	Alaska
Princess Tours (Anch-Sew)	Common Carrier - Seasonal	Alaska Railroad	Alaska
Princess Tours (Sew-Anch)	Common Carrier - Seasonal	Alaska Railroad	Alaska
Princess Tours (WHIT-TALK)	Common Carrier - Seasonal	Alaska Railroad	Alaska
Princess Tours (TALK-WHIT)	Common Carrier - Seasonal	Alaska Railroad	Alaska
Princess Tours (Denali-Whittier)	Common Carrier - Seasonal	Alaska Railroad	Alaska
Princess Tours (Whittier-Denali)	Common Carrier - Seasonal	Alaska Railroad	Alaska
Denali Princess Wilderness Lodge Rapids	Beverage Dispensary Tourism - Seasonal	238.5 Parks Hwy, Denali Borough	Alaska
Mt. McKinley Princess Wilderness Lodge 20,320 Alaskan Bar & Grill	Beverage Dispensary Tourism - Seasonal	133 Parks Hwy, Denali State Park, Matanuska-Susitna Borough	Alaska
Denali Princess Wilderness Lodge - Base Camp Bistro	Beverage Dispensary Tourism - Seasonal	238.5 Parks Hwy, Denali Borough	Alaska
Denali Princess Wilderness Lodge - Music of Denali	Beverage Dispensary Tourism - Seasonal	238.5 Parks Hwy, Denali Borough	Alaska
Mt. McKinley Princess - The Hangar	Beverage Dispensary Tourism - Seasonal	133 Parks Hwy, Denali State Park, Matanuska-Susitna Borough	Alaska
Westmark Inn Skagway - The Chilkoot Room	Beverage Dispensary Tourism - Duplicate Seasonal	3rd & Spring Street, Skagway	Alaska
Mt. McKinley Princess Wilderness Lodge - The Snack Cache	Beverage Dispensary Tourism - Duplicate Seasonal	133 Parks Highway (Denali State Park)	Alaska
Nenana View Bar and Grille	Beverage Dispensary Tourism - Seasonal	Mile 238.9 Parks Highway, Denali Borough	Alaska
Cabin Nite Dinner Theatre	Beverage Dispensary Tourism - Seasonal	Mile 238.9 Parks Highway, Denali Borough	Alaska
Courtyard Café	Beverage Dispensary Tourism - Seasonal	Mile 238.9 Parks Highway, Denali Borough	Alaska

SECTION D

NAME OF BUSINESS	TYPE OF LICENSE	ADDRESS	STATE
Princess Cruise Lines, Ltd.	On-Sale General Dockside	Los Angeles County, San Diego County, San Francisco County @ assigned pier	California
Princess Cruise Lines, Ltd.	On-Sale General Vessel	Coral Princess, Crown Princess, Golden Princess, Grand Princess, Island Princess, Pacific Princess, Ruby Princess & Star Princess	California
Caribbean Princess	PVP	Florida Waters	Florida
Coral Princess	PVP	Florida Waters	Florida
Crown Princess	PVP	Florida Waters	Florida
Emerald Princess	PVP	Florida Waters	Florida
Island Princess	PVP	Florida Waters	Florida
Ocean Princess	PVP	Florida Waters	Florida
Pacific Princess	PVP	Florida Waters	Florida
Regal Princess	PVP	Florida Waters	Florida
Royal Princess	PVP	Florida Waters	Florida
Ruby Princess	PVP	Florida Waters	Florida
Crown Princess	Transient Vessel	Hawaiian Waters	Hawaii
Grand Princess	Transient Vessel	Hawaiian Waters	Hawaii
Pacific Princess	Transient Vessel	Hawaiian Waters	Hawaii
Star Princess	Transient Vessel	Hawaiian Waters	Hawaii
Caribbean Princess	Vessel	New York Waters	New York
Regal Princess	Vessel	New York Waters	New York
Sea Princess	Vessel	New York Waters	New York
Caribbean Princess	Mixed Beverage	Houston Waters	Texas
Coral Princess	Interstate Common Carrier	Seattle	Washington
Crown Princess	Interstate Common Carrier	Seattle	Washington
Ruby Princess	Interstate Common Carrier	Seattle	Washington

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SECTION F – OWNERSHIP INFORMATION – SOLE PROPRIETORSHIP (INDIVIDUAL OWNER & SPOUSE)

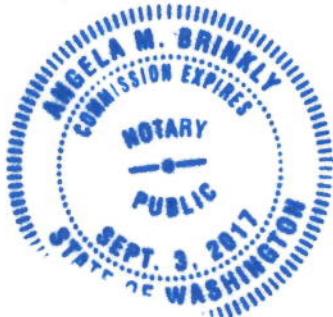
Individual Licensees/Affiliates (The ABC Board defines an "Affiliate" as the spouse or significant other of a licensee. Each Affiliate must be listed.)

Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>	Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>
Home Phone: Work Phone:	Date of Birth:	Home Phone: Work Phone:	Date of Birth:
Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>	Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>
Home Phone: Work Phone:	Date of Birth:	Home Phone: Work Phone:	Date of Birth:

Declaration

- I declare under penalty of perjury that I have examined this application, including the accompanying schedules and statements, and to the best of my knowledge and belief it is true, correct and complete, and this application is not in violation of any security interest or other contracted obligations.
- I hereby certify that there have been no changes in officers or stockholders that have not been reported to the Alcoholic Beverage Control Board. The undersigned certifies on behalf of the organized entity, it is understood that a misrepresentation of fact is cause for rejection of this application or revocation of any license issued.
- I further certify that I have read and am familiar with Title 4 of the Alaska statutes and its regulations, and that in accordance with AS 04.11.450, no person other than the licensee(s) has any direct or indirect financial interest in the licensed business.
- I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

Signature of Current Licensee(s)	Signature of Transferee(s)
Signature <i>David McGlothlin</i>	Signature <i>David McGlothlin</i>
Signature	Signature
Name & Title (Please Print) David McGlothlin, Vice President	Name & Title (Please Print) David McGlothlin, Vice President
Subscribed and sworn to before me this <i>2016</i> day of <i>January</i> , 2016	Subscribed and sworn to before me this <i>2016</i> day of <i>January</i> , 2016
Notary Public in and for the State of Washington <i>Angela M. Brinkly</i>	Notary Public in and for the State of Washington <i>Angela M. Brinkly</i>
My commission expires: <i>SEPTEMBER 3, 2017</i>	My commission expires: <i>SEPTEMBER 3, 2017</i>



Kenai Princess Wilderness Lodge Eagles Crest Dining Room & Lounge

Tourism Statement

Each of the 86 bungalow-style rooms at Kenai Princess Wilderness Lodge has been designed for the utmost in comfort and relaxation. Vaulted ceilings made of naturally finished wood, cozy sitting areas with wood-burning stoves and private porches help make any occasion memorable. The perfect mix of tranquility and adventure characterizes your Kenai Lodging experience.

The main lodge is as inviting as the guest rooms. The lobby has vaulted ceilings and a fireplace surrounded by chairs for relaxing and visiting with friends. Just beyond the lobby is the expansive deck, optimal for viewing the Kenai River valley, nearby mountains, and the bright blue waters of the Kenai River just below. Enjoy spirits, appetizers, and casual fare outdoors or inside at Rafter's Lounge. Continue to the Eagles Crest Dining Room & Lounge where the magnificent views, stone fireplace, and tempting cuisine make dining an unforgettable event. Unmatched by other Kenai lodging, our wilderness lodge amenities make you feel right at home.

The Kenai River is not only famous for its dazzling blue-green hues, but also as a haven for accomplished and novice anglers alike. The Tour Desk is staffed with Princess professionals who arrange fishing tours on the Kenai River - famous for its trophy-sized fish - plus river rafting, nature hikes, wildlife viewing cruises through Resurrection Bay and Kenai Fjords National Park.

During 2014, Kenai Princess Wilderness Lodge had furniture, fixture and carpeting refurbishment done in Building 11 as well as updated guest beds in Buildings 1-6 and 11. Also in 2014, an ADA lift was added for the hot tub for additional guest accommodation. In 2015, additional guest room beds were replaced for Buildings 9, 10 & 12, and guest laundry equipment was upgraded.

**STATE OF ALASKA
ALCOHOLIC BEVERAGE CONTROL BOARD
APPLICATION FOR RESTAURANT DESIGNATION PERMIT
AS 04.16.049 & 3 AAC 304.715 - 794**

The granting of this permit allows access of persons under 21 years of age to designated licensed premises for purposes of dining, and persons between the ages of 16 - 20 for employment. If for employment, please indicate in detail what the employment duties will be in question #3.

License Number: 3002 Type: Beverage Dispensary - Tourism

This application is for designation of premises where: (Please check the appropriate items below)

- 1. Bona fide restaurant pursuant to 3 AAC 304.305 & 3 AAC 304.715-794.
- 2. Persons 16 - 20 years of age may dine unaccompanied.
- 3. Persons under 16 may dine accompanied by a person 21 years of age or older.
- 4. Persons between 16 - 20 years of age may be employed. *(See note below)

Licensee's Name: Alaska Hotel Properties, LLC

Name of Business: Eagle Crest Dining Room & Lounge

Business Address: 17245 Frontier Circle Complex 1 City: Cooper Landing

1. Hours of operation: 6a to 1a Telephone Number: 907-595-1425

2. Have police been called to your premises for any reason? Yes No
(If you answered yes, please explain below).

3. *Duties of employment: Serve food, bus/set tables, Cook, wash dishes

4. Are video games available to the public on your premises? Yes No

5. Do you provide live entertainment, such as live music, pool tables, karaoke, dancing, sports or pin-ball?
 Yes No

6. How is food served? Table Service Buffet Service Counter Service Other _____

7. Is an owner, manager or supervisor 21 years of age or older always present during business hours? Yes No

*** A MENU AND DETAILED PREMISES DIAGRAM MUST ACCOMPANY THIS APPLICATION ***

*Employees 16 and 17 years of age must have a valid work permit and a letter maintained in your files from a parent or guardian authorizing employment at your establishment.

**Please attach additional sheets of paper if more space is needed to describe food service, entertainment, etc.

Licensee Signature: [Signature]

Local Governing Body Approval: [Signature]

Subscribed and sworn to before me this 7th day of MARCH

Date: 5/17/16

Notary Public in and for Alaska Washington

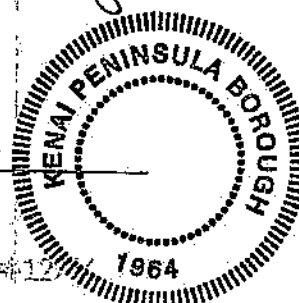
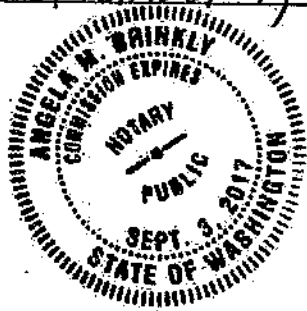
My Commission expires: SEPTEMBER 3, 2017

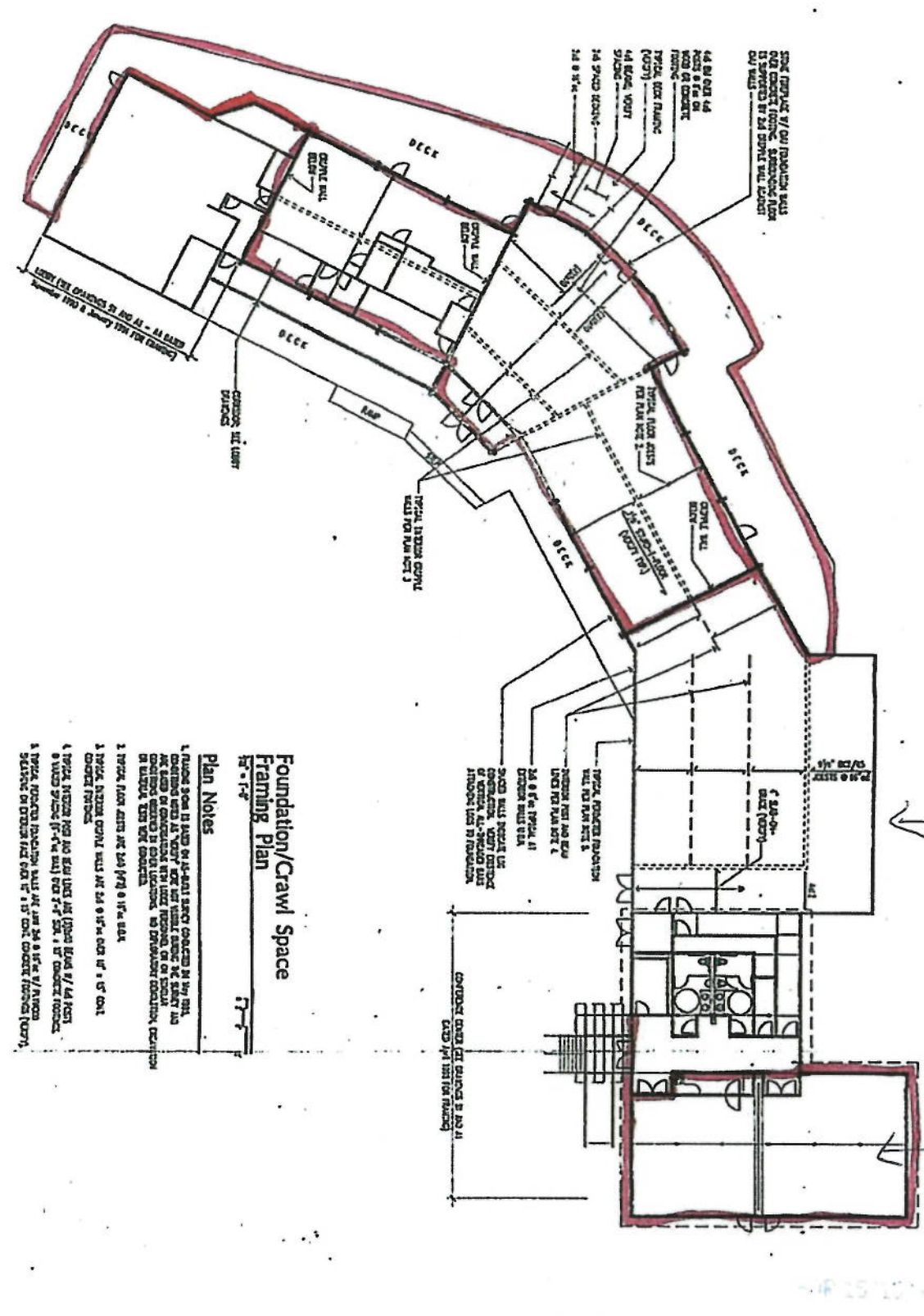
Director, ABC Board

Date

MAR 15 '16 #12

1964





Kitchen

Banquet Space

Foundation/Crawl Space Framing Plan
12'-1 1/2"

Plan Notes

1. FINISH FLOOR IS SHOWN BY DASHED LINE. CONCRETE FLOOR IS SHOWN BY SOLID LINE. ALL WALLS ARE TO BE CONSTRUCTED WITH 12" CMU. ALL WALLS ARE TO BE CONSTRUCTED WITH 12" CMU. ALL WALLS ARE TO BE CONSTRUCTED WITH 12" CMU.
2. TRUCK FLOOR SLABS ARE 12" THICK 4" CONCRETE ON 12" CORRUGATED METAL DECKING.
3. TRUCK FLOOR SLABS ARE 12" THICK 4" CONCRETE ON 12" CORRUGATED METAL DECKING.
4. TRUCK FLOOR SLABS ARE 12" THICK 4" CONCRETE ON 12" CORRUGATED METAL DECKING.
5. TRUCK FLOOR SLABS ARE 12" THICK 4" CONCRETE ON 12" CORRUGATED METAL DECKING.

Sheet No.	1
Project Name	Foundation/Crawl Space Framing Plan
Date	12/15/15
Scale	1/8" = 1'-0"
Author	ST

PRINCESS CRUISE HOTELS
200 Street Ave, Suite 400, Seattle, Washington 98101
Phone: 206.461.1234
Fax: 206.461.1235

KENAI PRINCESS LODGE
LODGE BUILDING AS-BUILT
Cooper Landing, Alaska



APR 20 '16 AM 9:57

APPETIZERS

BAKED BRIE

Warm baked brie topped with our housemade tomato and basil relish served with roasted garlic and baguette toasts 10

COCONUT CRUSTED SALMON

Fresh Alaskan salmon crusted in coconut and fried to perfection, and served with a sweet chili sauce 11

CALAMARI

Tender calamari strips seasoned and lightly fried, served with a roasted pepper-chipotle aioli 10

SPICY CHICKEN WINGS

Franks Red Hot spicy chicken wings served with bleu cheese, carrots and celery 12.5

TRY ONE OF OUR HOUSE SAUCES:
BBQ, MONGOLIAN, HONEY SRIRACHA

KENAI SMOKED SALMON DIP

Our savory Alaskan smoked salmon dip warmed to perfection and served with baguette toasts 10

ROASTED RED PEPPER HUMMUS

Our housemade roasted red pepper hummus served with toasted pita bread 10

SALADS

CAESAR SALAD

Hearts of romaine, garlic croutons, shredded parmesan tossed with our housemade Caesar dressing 6 half / 10 entrée

Add grilled chicken 6
Add shrimp skewer 7

PANZANELLA SALAD

Mesclun greens, toasted pine nuts, currants, roasted bell peppers, caramelized onions and bruschetta croutons tossed with our housemade balsamic vinaigrette 7 half / 13 entrée

Add grilled chicken 6
Add shrimp skewer 7

KPL SALAD

Mesclun greens, smoked bacon, grapes, poached pear, caramelized pecans, and gorgonzola

KENAI SPECIALTIES

BBQ CHICKEN QUESADILLA

Flour tortilla filled with BBQ chicken, roasted corn, pepper-jack cheese, served with tortilla chips and salsa 12

BBQ STEAK QUESADILLA

Flour tortilla filled with BBQ steak, roasted corn, bell peppers, pepper-jack cheese, served with tortilla chips and salsa 14

GRILLED PORTOBELLO AND ROASTED PEPPER QUESADILLA

Flour tortilla filled with grilled portobello mushrooms, roasted peppers, corn, onions and pepper-jack cheese, served with tortilla chips and salsa 13

BEER BATTERED FISH AND CHIPS

A Princess signature recipe. Alaskan Pacific cod, hand dipped in Denali Gold beer batter and fried until golden brown. Served with French fries, lemon and tarter sauce 16

BLACKENED HALIBUT TACOS

Fresh Alaskan halibut lightly blackened served in warm flour tortillas, topped with housemade pico de gallo, lime sour cream and Asian slaw 20

PETITE SIRLOIN FRITE

5 oz. petite sirloin steak topped with a shallot butter served with French fries, and a Caesar salad 16

BISON CHILI

Extra lean bison meat, red beans and spices topped with pepper jack cheese, and served with a jalapeno corn muffin 10

FLAT BREAD PIZZAS

WILD MUSHROOM

Crimini and portabello mushrooms, olive oil, garlic, pesto, parmesan, mozzarella, and gruyere 11

BBQ CHICKEN

BBQ Chicken, red onions, green onions, fontina, blue cheese, and cilantro 11

BURGERS AND SANDWICHES

Sandwiches served with your choice of
French fries or potato salad
Sub house salad 2.00 Onion rings 1.50

BLACKENED ALASKAN COD SANDWICH

Blackened Alaskan Cod served with lettuce,
tomato, onion, and a side of tarter sauce 15

PHILLY STEAK SANDWICH

Thin sliced top sirloin, caramelized onions,
peppers, topped with melted jack cheese 13
Try it Mongolian style 1

GRILLED CHICKEN SANDWICH

Grilled marinated chicken breast, roasted red peppers,
sauteed onions, bacon, gorgonzola, rosemary aioli and
arugula 13

RAFTER BURGER

Our half pound flame-broiled beef patty topped
with cheddar cheese and our house sauce, built
on a parmesan black pepper bun with lettuce,
tomato and onion 13.5

Substitute a Dr. Praeger black bean burger
at no additional charge

EAGLE CREST BURGER

Our half pound flame-broiled beef patty topped
with smoked bacon, bleu cheese crumbles built
on a parmesan black pepper bun with
lettuce, tomato and onion 14.5

PORTOBELLO SANDWICH

Grilled Portobello mushrooms, roasted red peppers
and a basil pesto goat cheese 13

TURKEY MUFFALETTA

Our homemade muffaletta spread over a toasted alpine
roll with thin sliced turkey and pepperoni, topped with
melted pepper-jack cheese 13

SALMON SLIDERS

DESSERT MENU

Carrot Cake 8

Russian River Root Beer Float 6

Mt. Cecil Berry Cobbler 7.5

Crème Brulee 8

Apple Pie 6

Blackberry Pie 6

Chocolate Kahlua Toffee Cake 8

Northern "Light" Sugar Free Cheesecake 8

Gluten Free Nutella Chocolate Cake 8

Gluten Free Brownie Sundae 8

We proudly serve Tillamook Ice Cream

Huckleberry 4
Vanilla 4

SPECIALTY COFFEE DRINKS

RAFTER'S COFFEE

Irish Cream Liqueur, Kahlua,
Myers's Rum and coffee, topped
with whipped cream 8.5

GOLD NUGGET COFFEE NUDGE

Brandy, Dark Crème de Cacao and coffee,
topped with whipped cream 8.5

NOV 20 '15 11:57

NUTTY SOURDOUGH

Frangelico, GrandMarnier, Amaretto de Sarano
and coffee, topped with whipped cream 8.5

COOPER'S COFFEE

RumChata, Frangelico and coffee,
topped with whipped cream 8.5

GOLD MINER'S COFFEE

Butterscotch Schnapps,
Carolans Irish Cream Liqueur and coffee,
topped with whipped cream 8.5

NOV 18 '15 10:44

SMALL PLATES

KENAI SMOKED SALMON DIP

Our savory smoked Alaskan salmon dip warmed to perfection served with baguette toasts 10

SHRIMP COCKTAIL

Chilled shrimp served with cocktail sauce and a fresh lemon wedge 10

CALAMARI

Tender calamari strips seasoned and lightly fried served with a roasted pepper-chipotle aioli 10

HALIBUT CAKES

Alaskan halibut blended with breadcrumbs and Cajun spices served with green onion aioli 13

BAKED BRIE

Warm baked brie topped with our housemade tomato and basil relish served with roasted garlic and baguette toasts 10

COCONUT CRUSTED SALMON

Fresh Alaskan salmon crusted in coconut and fried to perfection, served with a sweet chili sauce 12

ROASTED RED PEPPER HUMMUS

Our housemade roasted red pepper hummus served with toasted pita bread 10

SOUPS & SALADS

SOUP DU JOUR cup 5 / bowl 7 **WILD ALASKAN SALMON CHOWDER** cup 5 / bowl 7

DINNER SALAD

Green leaf lettuce, cucumbers, tomatoes, croutons with your choice of dressing 5

CAESAR SALAD

Hearts of romaine, garlic croutons and shredded parmesan tossed with our house made Caesar dressing 6

PANZANELLA SALAD

Mesclun greens, toasted pine nuts, currants, roasted bell peppers, caramelized onions and bruschetta croutons tossed with our house made balsamic vinaigrette

7 half / 13 entree

DATE 2016 10 9:57

KENAI PRINCESS SALAD

Mesclun greens, smoked bacon, grapes, poached pear, caramelized pecans, gorgonzola crumbles tossed with our house made white balsamic vinaigrette

8 half / 15 entree

Add grilled chicken 6 Add shrimp skewer 7

KENAI PRINCESS WILDERNESS LODGE SIGNATURE ITEMS

SCALLOPS "DYNAMITE"

Pan seared scallops topped and baked with Dungeness crab meat, spinach and mushrooms and served with Yukon gold mashed potatoes, baby bok choy and a shichimi beurre blanc 37

MISO CRUSTED SABLE FISH

Wild Alaskan sable fish marinated in a sweet miso, served with seasoned white rice, baby bok choy and finished with a soy vinaigrette 32

🍷 PAN ROASTED HALIBUT

Fresh Alaskan halibut, pan roasted with shallots and cherry tomatoes, served with Yukon gold garlic mashed potatoes, and a soy lemon sauce 34

HERB CRUSTED PRIME RIB

*Herb crusted prime rib, 12 oz cut, served with Yukon gold garlic mashed potatoes, asparagus, au jus and a creamy horseradish 29
Add a skewer of scallops 12*

🍷 TOASTED SESAME GLAZED SALMON

Pan seared fresh Alaskan salmon finished with a toasted sesame ginger glaze, served with Yukon gold garlic mashed potatoes and baby bok choy 30

SZECHUAN STYLE BABY BACK RIBS

*Grilled spicy Szechuan baby back ribs garnished with scallions and toasted sesame seeds, served with mashed sweet potatoes and cabbage slaw 25
Also available with our housemade BBQ sauce*

HOMEMADE MEATLOAF

A classic, moist and savory meatloaf covered with our housemade tomato glaze served with Yukon gold garlic mashed potatoes and asparagus 22

PASTA PRIMAVERA

Penne pasta and sautéed vegetables tossed in a light cream sauce and topped with parmesan cheese 22

KENAI COWBOY RIBEYE STEAK

*Center cut, 14 oz. grilled ribeye seasoned with a chipotle rub topped with chili onion rings, served with BBQ cowboy beans, fresh vegetables and a jalapeno corn muffin 38
Add a skewer of scallops 12*

HERB ROASTED DUCKLING

Herb roasted duck served with parmesan risotto, asparagus and a lingonberry sauce 29

CHICKEN PICATTA

APR 20 '16 10:35:57

APR 15 '16 10:12:04

Lunch at Eagles Crest

Soups, Salads & Specialties

🍷 Caesar Salad

Hearts of romaine, garlic croutons and shredded parmesan tossed with our house made Caesar dressing. 6 half / 10 entree

🍷 Add Grilled Chicken 6 🍷 Add Shrimp Skewer 7

Panzanella Salad

Mesclun greens, toasted pine nuts, currants, roasted bell peppers, caramelized onions and bruschetta croutons tossed with our house made balsamic vinaigrette 7 half / 13 entree

Add Grilled Chicken 6 Add Shrimp Skewer 7

Soup Du Jour or Wild Alaskan Salmon Chowder

Cup 5 / Bowl 6

Soup & Sandwich Special

Half Sandwich 9

Whole Sandwich 12

Ask your server for today's selection

Bison Chili

Extra lean bison meat, red beans and spices topped with pepper jack cheese, served with a jalapeno corn muffin 10

Beer Battered Fish and Chips

A Princess signature recipe. Alaskan Pacific cod, hand dipped in Denali Gold beer batter and fried until golden brown. Served with French fries, lemon and tartar sauce 16

BBQ Chicken Quesadilla

Flour tortilla filled with BBQ chicken, roasted corn and pepper-jack cheese, served with tortilla chips and salsa 12

Substitute grilled sirloin steak 2

Grilled Portobello and Roasted Pepper Quesadilla

Flour tortilla filled with grilled portobello mushrooms, roasted peppers and corn, onions, and pepper-jack cheese, served with tortilla chips and salsa 13

🍷 Blackened Halibut Tacos

Fresh Alaskan halibut lightly blackened served in warm flour tortillas, topped with our housemade pico de gallo, lime sour cream, and Asian slaw 20

MAR 20 '18 11:57

MAR 15 '18 12:40

Sandwiches

Served with your choice of French Fries or Potato Salad

• Sub house salad 2.00 Onion rings 1.50

Philly Steak Sandwich

Thin sliced top sirloin, caramelized onions and peppers topped with melted jack cheese 13
Try it Mongolian style 1

Blackened Alaskan Cod Sandwich

Blackened Alaskan Cod served with lettuce, tomato, onion and a side of tartar sauce 15

Rueben Sandwich

Thin sliced corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, served on swirled rye 12

Salmon Sliders

Three teriyaki glazed salmon sliders served with fresh pineapple and a green onion aioli 14

Grilled Chicken Sandwich

Grilled marinated chicken breast, roasted red peppers, grilled onions, bacon, gorgonzola, arugula and a rosemary aioli 13

Turkey Muffaletta

Our homemade muffaletta spread over a toasted alpine roll with thin sliced turkey and pepperoni, topped with melted pepper-jack cheese 13

Portobello Sandwich

Grilled Portobello mushrooms, roasted red peppers and a basil pesto goat cheese 13

Burgers

Served with your choice of French Fries or Potato Salad

• Sub house salad 2.00 Onion rings 1.50

Rafter Burger

Our half pound flame-broiled beef patty topped with cheddar cheese and our house sauce, built on a parmesan black pepper bun with lettuce, tomato and onion 13.50
Substitute a Dr. Praeger black bean burger at no additional charge

Eagles Crest Burger

Our half pound flame-broiled beef patty topped with smoked bacon, bleu cheese crumbles, built on a parmesan black pepper bun with lettuce, tomato and onion 14.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

• Indicates Healthier Menu Item

SEP 27 '12 11:31:57

MAR 25 '13 11:02:41

Good Morning!

Welcome to the Eagles Crest Dining Room

Princess Signature Breakfast Cuisine

Quartz Creek Omelet

Three egg omelet with fresh spinach, smoked bacon, tomato, mushroom and pepper jack cheese.

Served with breakfast potatoes and a buttermilk biscuit.

12.99

Alaskan Smoked Salmon Scramble

Three eggs scrambled with smoked salmon and onions, topped with sour cream and chives.

Served with breakfast potatoes and a buttermilk biscuit.

13.99

Breakfast Specialties

☞ Egg substitute available upon request.

Alaskan Breakfast

Two eggs with bacon or sausage served with breakfast potatoes and your choice of toast or a buttermilk biscuit.

10.99

Eggs Benedict

A toasted English muffin layered with poached eggs and grilled Canadian bacon all topped with velvety hollandaise sauce. Served with a side of breakfast potatoes.

12.99

King Crab Eggs Benedict

A toasted English muffin layered with Alaskan King Crab and poached eggs topped with velvety hollandaise sauce. Served with a side of breakfast potatoes.

15.99

Denver Scramble

Three eggs scrambled with diced ham, onion and bell pepper. Garnished with shredded cheddar cheese and served with breakfast potatoes and a buttermilk biscuit.

11.99

Biscuits and Gravy

Two fluffy buttermilk biscuits smothered in a hearty, country-style sausage gravy.

8.99

APR 20 15 4:09:58

Fresh Starters

☞ Fresh Fruit Cup 4.29

☞ Fresh Fruit Bowl 6.99

☞ Yogurt and Berry Parfait 5.99

☞ Bagel and Lox 9.99

MAR 15 15 5:12:40

Good Morning!

Welcome to the Eagles Crest Dining Room

Off the Griddle

Buttermilk Pancakes

Three special recipe buttermilk cakes with whipped butter and warm syrup.

8.99

Blueberry Pancakes

Our flavorful buttermilk cakes loaded with ripe blueberries.

9.99

Cinnamon French Toast

French toast dipped in vanilla and cinnamon flavored egg batter and grilled until golden brown. Served with lingonberry butter.

9.99

Alaska is larger than the combined area of the largest states: Texas, California and Montana.

The state of Rhode Island could fit into Alaska 488 times.

Alaska is larger than the combined area of the 22 smallest states combined.

The long Alaskan summers create ideal growing conditions for area farmers.

World record crops include a 19 lb. carrot, a 65 lb. cantaloupe and a monstrous 106 lb. cabbage!

The average Alaska growing season is approximately 105 days.

Omelets

All omelets served with breakfast potatoes and a buttermilk biscuit.
Egg substitute available upon request.

Crescent Creek Omelet

Diced cured ham or hickory smoked bacon with sharp cheddar cheese.

11.99

Supreme Omelet

Ham, bacon, sausage, mushrooms, peppers and onions with cheddar cheese.

12.99

Vegetarian Omelet

Fresh spinach, tomatoes and mushrooms with feta cheese.

12.99

Healthy Choice

☺ Steel Cut Oats

Simply prepared whole grain oats served with milk and brown sugar.

Complimented with raisins and dried cranberries. 7.99

Add Fresh Berries 1.99

Princess Express

A warm blueberry or good morning muffin served with a fresh fruit cup, chilled juice and coffee or tea.

9.99

NOV 10 '15 PM 2:44

NOV 20 '15 PM 1:55

Good Morning!

Welcome to the Eagles Crest Dining Room



Sides

One Egg	1.99
Breakfast Potatoes	2.99
Breakfast Meats	3.99
☉ Cold Cereal	4.29
Toast, Biscuit or English Muffin	2.29
Bagel with Cream Cheese	3.29
Good Morning or Blueberry Muffin	2.99
☉ Stewed Prunes	2.99
☉ Yogurt	2.99

Did you know Alaska has about 1 registered pilot for every 58 residents.

Six times as many pilots per capita, and 14 times as many airplanes per capita as the rest of the United States.

Denali State Park was established in 1970, and expanded to its present size in 1976.

Denali State Park is 325,240 acres, which is almost one half the size of Rhode Island.

Of the 20 highest mountains in the United States, 17 of them are in Alaska.

The design for the Alaska state flag was selected in a contest for Alaska students in grade 7-12 in 1926.

The winning design was submitted by a 13yr old, which consisted of eight gold stars on a field of blue, depicting the Big Dipper and the North Star.

Beverages 3.25

- Coffee
- Tea
- Hot Cocoa
- Soda
- Juice
- Milk

Children's Menu available upon request

☉ Indicates healthier menu item

Consuming raw or undercooked meat, poultry, shellfish and eggs may increase your risk of food borne illness.

MAR 20 13 58 50

MAR 23 12 58 44