

## Appetizers

### Fresh Mozzarella and Tomato Bruschetta 9.95

Toasted French Bread Slices, Olive Oil, Sweet Balsamic, Shaved Parmesan & Fresh Basil

### Coconut Crusted Shrimp with Apricot-Horseradish Dipping Sauce 14.95

### Seafood and Artichoke Bruschetta 14.95

Alaskan King Crab, Shrimp, Red Onions, Green Peppers, Herbs, Roasted Garlic Aioli, Toasted Bread Slices, Olive Oil, Sweet Balsamic & Shaved Parmesan

### Chena's Spinach, Artichoke and King Crab Dip 13.95

With Grilled Pita Crisps, Shaved Parmesan & Herbs

### Hot Sesame Crusted Chicken with Cilantro-Lime Dipping Sauce 11.95

### Chena's Kale and Chicken Eggrolls 12.95

Trio of Sweet Curry Red Bell Pepper, Lemon-Ginger- Scallion & Cilantro-Lime Dipping Sauces

## Summer Salads

### Fresh Garden House Salad 6.95

Mixed Field Greens, Romaine Lettuce, Cucumbers, Carrots, Cherry Tomatoes

*Wine Recommendation ~ Kim Crawford Sauvignon Blanc*

### Fresh Spinach and Avocado Salad 14.95

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

*Wine Recommendation ~ A to Z Chardonnay*

### Grilled Chicken and Seasonal Fresh Berry Salad 15.95

Cucumbers, Toasted Pecans, Sun-Dried Cranberries, Scallions  
Crumbled Gorgonzola & Maple-Balsamic Vinaigrette

*Wine Recommendation ~ Chateau St. Michelle Riesling*

### Classic House Caesar Salad 11.95

~Add Grilled Chicken 14.95 ~ Add 4 oz. Grilled Wild Caught Alaskan Salmon 17.95

*Wine Recommendation ~ J. Lohr Chardonnay*

### Chena's Smoked Salmon and Arugula-Herb Salad 13.95

Tossed with Pickled Cucumber Vinaigrette, Red Onions, Roasted Golden Beets, Cracked Pepper

*Wine Recommendation ~ Lunetta Prosecco 187*

### Chena's Apple and Spiced Walnut Salad 12.95

Fuji Apples, Bleu Cheese, Candied-Spiced Walnuts, Mixed Field Greens

Tossed in our Strawberry-Sparking Wine Vinaigrette

*Wine Recommendation ~ La Vieille Ferme Rose'*

House Dressings: Lemon Oregano ~ Maple Balsamic ~ Blue Cheese ~ Ranch ~ Honey Mustard

House French ~ Strawberry-Sparking Wine Vinaigrette ~ Fresh Herb Vinaigrette

## Lighter Fare & Vegetarian Options

Include House Salad or a Soup du jour for 4.95 ~or- Alaskan Seafood Chowder for 6.95

### Chena's Classic Burger 12.95

1/2 Pound Natural Angus, Artisan Roll, Tomato, Red Onion, Green Leaf Lettuce & House Fries

Chena's Cheddar Burger 13.95 Chena's Bacon Cheddar Burger 14.95

*Recommendation ~ Silver Gulch Brewery's Cold Foot Pilsner*

### Grilled Portabella Burger 12.95

Brioche Roll, Basil Aioli, Roasted Red Peppers, Arugula-Herb Salad, Provolone & House Fries

*Recommendations ~ Silver Gulch Pickaxe Porter*

House Made Pizza ~ Classic Cheese Pizza 9.95 ~ Classic Pepperoni Pizza 11.95

~Margaretti Pizza 10.95 ~ Roasted Vegetable-Feta 11.95

*Recommendations ~ Kassik Beaver Tail Blonde or Virgil's handcrafted Root Beer*

### Bacon Wrapped Scallops 21.95

Fiery Fruit Salsa, Whole Grain Brown Rice & Fresh Sautéed Vegetables

*Wine Recommendation ~ Borealis Northern Whites Riesling*

### Chena's Alaskan King Crab Cakes 19.95

Alaskan King Crab and Chilean Rock Crab, Green Onions, Shallots, Herbs

With a Lemon-Basil Butter Sauce Whole Grain Brown Rice and Fresh Sautéed Vegetables

*Wine Recommendation ~ Sonoma Cutrer Chardonnay*

### Chena's Alaskan Seafood Chowder 14.95

Wild Caught Alaskan Salmon, Wild Caught Alaskan Cod, Shrimp, Clams,

Chilean Rock Crab, Bacon, Potatoes, Herb Fish Broth, Cream and Herbs

*Wine Recommendation ~ J. Lohr Riverstone Chardonnay*

Roasted Vegetable Tomato-Pesto Pasta 16.95 ~ Roasted Vegetable Alfredo Pasta 18.95

Roasted Artichokes, Red Peppers, Shallots, Zucchini, Oven Roasted Tomatoes, Mushrooms,

Carrots, Vegan House Pesto, Linguine ~ or ~ Alfredo Sauce Toasted Almonds, Shaved Parmesan,

Fresh Herbs, Sun-Dried Tomatoes

*Wine Recommendations ~ King Estate Pinot Gris ~ J. Lohr Chardonnay*

### House Made Fresh Garden Vegetable Lasagna 17.95

Onions, Bell Peppers, Zucchini, Mushrooms, Roma Tomatoes, Carrots, Spinach, Garlic combined

with Four Cheeses and Fresh Herbs, Fresh Tomato-Basil Sauce

*Wine Recommendation ~ The Crusher Petit Syrah*

### Chena's Wild Mushroom Fresh Ravioli 21.95

Hand Crafted, House Roasted Vegetables, Fresh Tomato Confit & Shaved Parmesan

*Wine Recommendation ~ Mark West Pinot Noir*

### Chena's Curried Cauliflower, Zucchini and Peas (Vegan) 17.95

With Fragrant Basmati Rice & House made Stovetop Flatbread

*Recommendation ~ A to Z Chardonnay ~ Silver Gulch's Hopo Thermia Double IPA*

## Entrees

Include House Salad or a Soup du jour for 4.95 -or- Alaskan Seafood Chowder for 6.95

### Chena's Style Herbed Meatloaf 18.95

Ground Beef, Ground Pork, Fresh Herbs, Garlic, Demi-Glace, Garlic Mashed Potatoes & Fresh Sautéed Vegetables

*Wine Recommendation ~ Tilia Merlot*

### Herb-Grilled Chicken Breast 21.95

Oven Dried Tomatoes, Fresh Herb Butter, Garlic, Mashed Potatoes & Fresh Sautéed Vegetables

*Wine Recommendation ~ Kim Crawford Sauvignon Blanc*

### Alaskan Amber Glazed Pork Tenderloin 23.95

Grilled Medallions, House Apricot-Pear Chutney, Whole Grain Brown Rice & Fresh Sautéed Vegetables

*Recommendations ~ Alaskan Amber Ale ~ Reeds Raspberry Ginger Ale*

### Herb Chicken Fettuccini 21.95

Grilled Chicken Breast, Garlic, Shallots, Fresh Mushrooms, House Roasted Peppers, Oven Dried Tomatoes, Fettuccini & Herb-Cream Sauce

*Wine Recommendation ~ J. Lohr Chardonnay*

### Beef Filet Stroganoff 26.95

Hand Cut Tenderloin Tips, Garlic, Shallots, Fresh Mushrooms, House Roasted Peppers, Oven Dried Tomatoes, Herbed Pasta, Madeira-Demi Cream Herb Sauce & Crushed Blue Cheese

*Wine Recommendation ~ Tilia Merlot*

### Grilled New York 29.95

Fresh Natural Angus, Shallots, Mushrooms, Red Wine Demi-Glace, Garlic Mashed Potatoes & Fresh Sautéed Vegetables

*Wine Recommendation ~ J. Lohr Cabernet Sauvignon*

### Grilled Filet Mignon 32.95

Fresh Natural Angus hand cut Filet, Red Wine Demi-Glace, Garlic Mashed Potatoes & Fresh Sautéed Vegetables

*Recommendations ~ Domaine Laroque Cab Franc ~ Alaskan Brewing Co. IPA*

### Chena's Bone-In Ribeye 34.95

Roasted Garlic with Parsley & Lemon, Pickled Shallots, Arugula Salad, House made Steak Sauce Gorgonzola Risotto Cake & Fresh Sautéed Vegetables

*Wine Recommendation ~ Liberty School Cabernet Sauvignon*

### Land and Sea ~ Add 8.95

Add our Chena's Alaskan King Crab Cake with any of our Signature Steaks

## Seafood Specialties

Include House Salad or a Soup du jour for 4.95 -or- Alaskan Seafood Chowder for 6.95

### Herb Seared Wild Caught Alaskan Halibut 32.95

Our hand cut 6 oz. pan seared Filet, Lemon Beurre Blanc, Pistachio- Herb Gremolata, Fresh Herb Vinaigrette, Whole Grain Brown Rice & Fresh Sautéed Vegetables.

*Wine Recommendation ~ Montinore Borealis Northern Whites Riesling*

### Lemongrass Honey Wild Caught Alaskan Salmon 29.95

Our Hand Cut 6 oz. fire grilled Filet, Lemongrass Infused Honey Glaze  
Lemon Beurre Blanc, Herb Salad, Fragrant Basmati Rice & Fresh Sautéed Vegetables

*Wine Recommendation ~ 900 Grapes Pinot Noir*

### Fire Grilled Wild Caught Alaskan Salmon 29.95

Simply grilled with Lemon-Herb Butter, Garlic Mash Potatoes & Fresh Sautéed Vegetables

*Wine Recommendation ~ A to Z Chardonnay*

### Citrus-Garlic Shrimp Sauté' 26.95

Shallots, White Wine, Roasted Tomatoes, Lemon Zest, Capers & Fresh Herb Vinaigrette  
Served with Whole Grain Brown Rice and Fresh Sautéed Vegetables

*Wine Recommendation ~ Pomelo Sauvignon Blanc*

### Peppercorn Crusted Sea Scallops 28.95

Apple wood Smoked Bacon and Cider Reduction

Herbed Linguine, Fresh Sautéed Vegetables & Fresh Herb Crème Fraîche

*Wine Recommendation ~ Chateau St. Michelle Riesling*

### Seafood Fettuccini 29.95

Wild Caught Alaskan Salmon, Wild Caught Alaskan Cod, Shrimp Alaskan King Crab,  
Garlic, Shallots, Roasted Red Peppers, Mushrooms, Artichokes, Fettuccini,  
White Wine Herb- Cream Sauce

*Wine Recommendation ~ Sonoma Cutrer Chardonnay*

### Wild Caught Alaskan Cod 24.95

From the Icy Depths of our Alaskan Waters

A 6 oz. fire grilled Cod Filet, finished with Blackberry Butter

Served with Whole Grain Brown Rice and Fresh Sautéed Vegetables.

*Wine Recommendation ~ Kim Crawford Sauvignon Blanc*

\*For your convenience, parties of 8 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.