

# KLONDIKE DINNER

## TO START WITH

Gold Rush Herring Salad  
Apples, Onions, and Dill Pickles

*Cooking Light* Three Berry Compote

Braised Alaskan Clams  
Onion Dice and Roasted Garlic Simmered in White Wine  
and Fennel Broth with Tomato Concassé

Ketchikan Seafood Chowder

Wild Grouse Consommé  
Canadian Whiskey

Crisp Northern Green, Fiddle Head Fern, and Forest Mushroom Salad  
Choice of Smoked Onion Vinaigrette, Traditional or Fat-Free Dressings

## ALWAYS AVAILABLE

Caesar Salad with Herbed Croutons and Parmesan Cheese Flakes

Grilled Supreme of Farm-Raised Chicken

Grilled Salmon Steak with Lemon Butter

Steamed Seasonal Vegetables

Baked Potato with Condiments

## MAIN SELECTIONS

Cannelloni Piacentini  
Baked Italian Pasta Tubes stuffed with Minced Turkey, Ricotta Cheese, and Spinach  
Plum-Tomato Ragù and Parmesan Cheese

Dolly's Pan-Fried Chicken Thighs  
Cheddar Cheese Noodle Stew and Campfire Veggie Skewer

*Cooking Light* Pork Tenderloin in Mustard Sauce  
Apple-Glazed Carrots and Bacon

Bush Camp-Barbecued Grouper Steak on Five-Bean Stew  
Egg Batter-Fried Scallions

Roasted Eggplant Stuffed with Wild Rice  
Five-Bean Stew and Fried Parsnips

## DESSERT SELECTIONS

Strawberry Cheesecake

*Cooking Light* Fudge Soufflé Cake

Klondike Rhubarb Grunt  
Vanilla Ice Cream and Butterscotch Drizzle

Strawberry Pie

Raspberry Sherbet - Lime Sherbet

Blackberry Frozen Yogurt

Vanilla Ice Cream - Chocolate Ice Cream - Coffee Ice Cream  
and Sugar-Free Ice Cream

Chocolate Fudge Sauce - Butterscotch Sauce - Strawberry Sauce

International Cheese Plate with Crackers