

**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 [x] 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 [x] No

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

6. How is food served? [x] Table Service [] Buffett Service [] Counter Service [] Other _____

7. Is an owner, manager or supervisor 21 years of age or older always present during business hours? [x] 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 _____

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

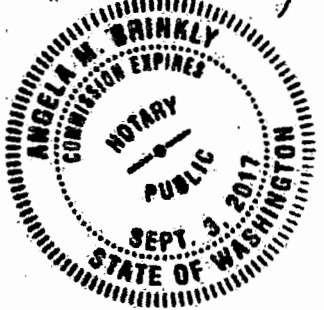
Date _____

Notary Public in and for Alaska Washington

My Commission expires: SEPTEMBER 3, 2017

Director, ABC Board _____

Date MAR 15 '16 @ 12:44



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

APR 29 '16 @ 9:57

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

MAR 15 '16 @ 12:00

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

APR 20 '16 AM 9:57

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

MAR 15 '16 PM 12:44

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

APR 20 '16 AM 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

RPR 20'16-AM 9:57

HERB ROASTED DUCKLING

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

CHICKEN PICATTA

MAR 15 '16-AM 12:44

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

Meschin 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 tarter 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

APR 20 '15 at 9:57

MAR 15 '15 at 12:44

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 tarter 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*

APR 20 '16 AM 9:57

MAR 15 '16 PM 12:42

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 '16 4: 9:58

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 '16 PM 12:00

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

MAR 15 '16 PM 12:34

APR 20 '16 AM 9:58

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

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.

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.

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.

APR 20 '16 AM 9:57

MAR 15 '16 PM 12:44

Kenai Princess Wilderness Lodge Eagles Crest Dining Room & Lounge

Tourism Statement

Each of the 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.

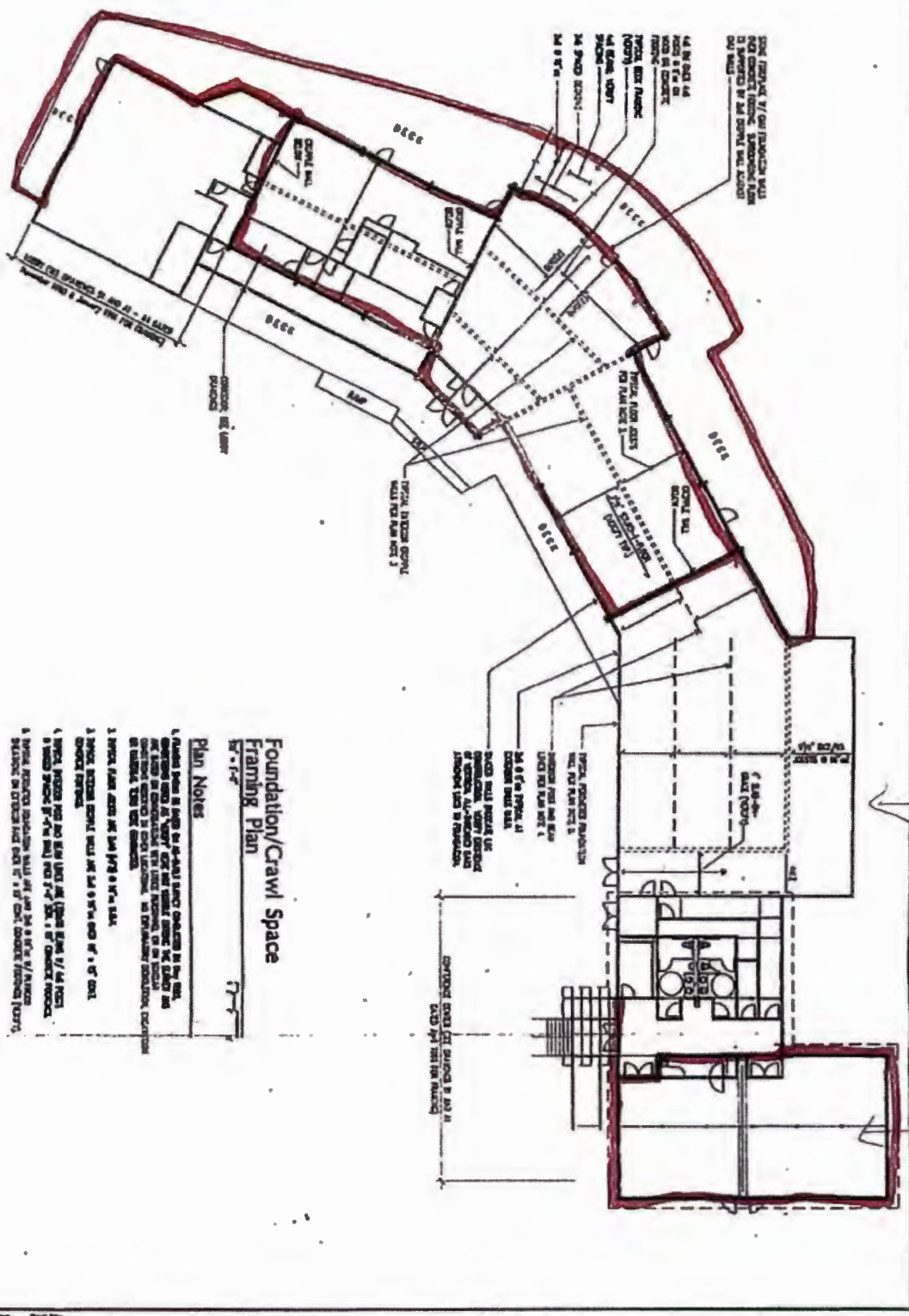
The main lodge is as inviting as the guest rooms. The lobby has vaulted ceilings and a fireplace surrounded by chairs for relaxing and visiting with friends. Just beyond the lobby is the expansive deck, optimal for viewing the Kenai River valley, nearby mountains, and the bright blue waters of the Kenai 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.

MAR 15 '16 12:45

APR 20 '16 9:58



Kitchen

Banquet Space

Foundation/Crawl Space Framing Plan

Plan Notes

1. FOUNDATION IS TO BE CONSTRUCTED IN ACCORDANCE WITH THE 2006 INTERNATIONAL BUILDING CODE (IBC) AND THE 2006 INTERNATIONAL FOUNDATION CODE (IFC).
2. FOUNDATION SHALL BE CONSTRUCTED WITH 12" CONCRETE WALLS AND 12" CONCRETE SLABS ON GRADE.
3. FOUNDATION SHALL BE CONSTRUCTED WITH 12" CONCRETE WALLS AND 12" CONCRETE SLABS ON GRADE.
4. FOUNDATION SHALL BE CONSTRUCTED WITH 12" CONCRETE WALLS AND 12" CONCRETE SLABS ON GRADE.
5. FOUNDATION SHALL BE CONSTRUCTED WITH 12" CONCRETE WALLS AND 12" CONCRETE SLABS ON GRADE.

