## Chena Starts

### Alaskan Start
Three blueberry pancakes stacked high  
Add two eggs

### Belgian Start
Two Belgian waffles topped with strawberries and whipped cream

### New York Start
Lox and cream cheese, “Chena Fresh” tomatoes, onions & capers on toasted bagel with fresh fruit

### Chena Start
A croissant filled with scrambled eggs, ham and melted cheddar cheese  
With a side of fresh fruit

### French Start
Three pieces of European-style toast in a sweet cream batter

### Healthy Start
Hot oatmeal served with milk, brown sugar, raisins and pecans  
With a side of fresh fruit

## Omelets

*All omelets are served with Chena potatoes & toast OR one blueberry pancake*

### Spinach & Mushroom
Spinach, mushrooms, black olives, green onions and provolone cheese garnished with sour cream and chopped tomatoes

### Yukon Quester
Ham, sausage, green bell peppers, onions, mushrooms, cheddar cheese, and topped with tomatoes and Parmesan cheese

### Ham and Cheese
Ham with a choice of cheddar, Swiss or provolone cheese

### Aurora
A fluffy combination of onion, green pepper, ham and cheddar cheese

## Breakfast Plates

### Little Chena
Two eggs cooked to order with Chena potatoes & toast OR one blueberry pancake

### Big Chena
Three eggs cooked to order. Your choice of ham, bacon or pork link sausage with Chena potatoes & toast OR one blueberry pancake

### Biscuits and Gravy
Southern fare served with Chena’s special potatoes  
Add two eggs.

### Egg Vegetable Scramble
Three eggs scrambled with tomatoes, mushrooms, onions, asparagus Served with toast

### Steak & Eggs
7 oz. New York steak grilled to your specifications, two eggs any style Served with Chena potatoes & toast OR one blueberry pancake

### Eggs Benedict
Two soft poached eggs, ham on grilled English muffin with hollandaise sauce Served with Chena potatoes OR cup of mixed fruit

### Hangover Remedy
Two scrambled eggs and two link sausages topped with melted cheese served on a Kaiser roll served with Chena potatoes

## Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Bagel and Cream Cheese</td>
<td>5.00</td>
</tr>
<tr>
<td>One Egg</td>
<td>2.50</td>
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<tr>
<td>Two Eggs</td>
<td>3.25</td>
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<tr>
<td>Chena Potatoes</td>
<td>3.50</td>
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<tr>
<td>Fresh Fruit</td>
<td>4.50</td>
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<tr>
<td>Ham, Bacon or Link Sausage</td>
<td>4.50</td>
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<tr>
<td>One Blueberry Pancake</td>
<td>4.25</td>
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<tr>
<td>Toast</td>
<td>2.25</td>
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Sandwiches

All sandwiches served with fries, cottage cheese or small “Chena Fresh” salad

Chena Burger
Half-pound burger served on toasted bun, topped with “Chena Fresh” lettuce & tomato, red onion and pickle
add cheese, bacon or mushrooms $.50 each addition 12.50

Chicken Breast BLT
Grilled chicken breast with “Chena Fresh” lettuce & tomato and bacon served on a toasted croissant with pesto mayonnaise 12.50

Salmon BLT
Maple-cured salmon bacon (no preservatives and gluten free) with “Chena Fresh” lettuce & tomato served on white or wheat bread 12.00

Grilled Salmon Burger
Served on a toasted bun with dill mayonnaise, red onion, “Chena Fresh” lettuce & tomato 12.75

The Smoky Bird
Grilled smoked turkey with Gouda cheese, “Chena Fresh” lettuce & tomato, red onion, and pesto mayonnaise on a toasted croissant 11.50

Grilled Roast Beef
Served warm with melted swiss cheese on rye bread with mustard, “Chena Fresh” lettuce & tomato and red onion 13.75

Grilled Cheese
On choice of white or wheat bread With “Chena Fresh” tomatoes With ham 9.95 11.95

Fields of Glory
Grilled zucchini, yellow squash and red pepper, with feta cheese, kalamata olive spread, and pesto mayonnaise, served on foccacia bread 11.50

Turkey Club Wrap
Smoked turkey with bacon, “Chena Fresh” lettuce & tomato, red onion and mayonnaise rolled in a spinach tortilla wrap 12.75

Ham and Swiss Club Wrap
Wrapped in a spinach tortilla shell with mayonnaise, “Chena Fresh” lettuce & tomato and red onion 12.75

Fish & Pasta

Halibut and Chips
Alaskan halibut in a pale ale batter served over french fries with cole slaw and tartar sauce 21.95

Ahi Tuna Niçoise
With green beans, boiled eggs, “Chena Fresh” tomatoes and kalamata olives 22.25

Smoked Salmon Pasta
Alder smoked Alaskan wild salmon blended with penne pasta and red bell peppers, tossed in a cream sauce with smoked gouda and parmesan cheese 22.50

Pasta and Primavera
Penne pasta with grilled vegetables and mushrooms in a light garlic and herb cream sauce 19.75

The Aurora

The Aurora has a curtain like shape, the altitude of its lower edges can reach to upwards of seventy miles! Auroras occur along ring shaped regions around the north and south geomagnetic poles. The colors are created by various gases in the upper atmosphere. Chena Hot Springs Resort is a great place to watch the Auroras due to its location in the northern region and its distance from the city lights. Auroral intensity varies from night to night and throughout the night. The best viewing tends to be late evening to early morning hours and a slight tendency for more Auroras in the spring and fall.

--with thanks to University of Alaska Geophysical Institute

Main Fare

Served 11:30 am until 10:00 pm

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Appetizers

Chena Wings
Ten crisp fried chicken wings with your choice of hot sauce, barbecue sauce or sweet and sour sauce. Served with celery and ranch dipping sauce 11.25

Basil Shrimp Scampi
Five Tiger shrimp sauteed with garlic, “Chena Fresh” tomatoes & basil 15.00

Oysters
Twelve breaded and deep fried, served with our own tartar sauce and a lemon wedge 15.00

Steamers
One pound of clams served with drawn butter and lemon wedge 16.75

Wild Alaska Scallops
Also known as Weathervane Scallops, Alaska scallops harvested in the Gulf of Alaska, immediately hand-shucked and frozen at sea, are known for their large size and sweet flavor. Served on a scallop shell with pesto sauce, yellow curry or red curry sauce.

Calamari Steak Strips
Lightly breaded calamari strips fried and served with tarter sauce and lemon 15.00

Shrimp Cocktail
Six Tiger prawns served with seafood dipping sauce 15.00

Chena Tomato Rose
“Chena Fresh” tomatoes sliced, fresh sliced mozzarella cheese and our “Chena Fresh” basil with olive oil and balsamic vinegar 10.25

King Crab Cakes
Our delicious three 2 oz. premium Alaska King Crab Cakes lightly breaded 15.00

Combo Platter
Two egg rolls, two cheese sticks, two chicken tenders, four oysters and four calamari strips 25.00

Mozzarella Sticks
Six beer battered cheese sticks with your choice of ranch dressing or marinara sauce 9.50

Almond Crusted Duck Tenders
Breaded in-house with crushed almonds and Japanese bread crumbs, served with a jalapeno fig barbecue sauce 17.25

Chicken Tenders
10.25

Salads

Chena’s Special
Mixed “Chena Fresh” greens with red onion, gorgonzola cheese crumbles, “Chena Fresh” tomatoes, and honey walnut vinaigrette, garnished with candied wanuts

Classic Caesar
“Chena Fresh” romaine, fresh parmesan croutons and Caesar salad dressing

add grilled chicken 15.25

add grilled shrimp 18.75

add six fried oysters 18.75

Spinach (Chena’s Version)
“Chena Fresh” spinach blended with “Chena Fresh” salad greens tossed with shaved red onion, pecans, “Chena Fresh” tomatoes, mandarin oranges and garnished with smoked Gouda cheese. Served with your choice of dressing

add grilled chicken 17.50

add grilled shrimp 21.00

add six fried oysters 21.00

Orange Sesame Duck
Duck leg confit, tossed with house greens, marinated red onion and daikon ribbons, tossed in an orange sesame vinaigrette, garnished with pickled ginger and a drizzle of wasabi cream

Sesame Chicken Salad
Daily picked “Chena Fresh” romaine lettuce, celery, onion & topped with sesame chicken, toasted sesame seed, fried won ton strips, toasted slivered almonds and sesame oil dressing

Pear and Apple Salad
Fresh pears, apples and walnuts, with blue cheese on a bed of our “Chena Fresh” lettuce with apple cider dressing

add grilled chicken 14.00

Available dressings: Blue Cheese, Ranch, Caesar, Raspberry Vinaigrette, Honey Walnut, Italian, Thousand Island

IN THE BEGINNING

Served 11:30 am until 10:00 pm

Over 100 Years
Chena Hot Springs became famous for curing crippled prospectors of their aches and pains as long ago as 1905. Robert and Thomas Swan had learned that a 1904 U.S. Geological Survey crew had seen steam rising from a valley somewhere on the upper Chena River. The surveyors concluded that it had been from a hot springs, but did not investigate. Robert Swan, looking for a place where he could ease the pain he suffered from rheumatism, set out in search of the hot springs. Over one month later the two brothers found themselves at the North Fork of the Chena and had to pole their way up that tributary to the mouth of Monument Creek. A short while later they found the hot springs on August 5, 1905.

By 1911, the property boasted a stable, bathhouse and twelve small visitor cabins. The resort was on its way to becoming one of the premier resorts of Interior Alaska, and a favorite getaway spot for world-weary residents of Fairbanks.

As the fame spread, Alaska’s delegate to Congress, James Wickersham, asked the Department of Agriculture to analyze the waters. The Bureau of Chemistry said that the water was “different from any American hot springs which we have examined.”

The principal characteristics of the Chena Hot Spring waters consists of its content of sulfate, chloride and bicarbonate of sodium. In fact, it is very similar to the waters of Felsenquelle, one of the famous springs at Carlsbad in Bohemia.

To this very day, Chena Hot Springs Resort boasts a healthy and beautiful natural environment, continuing to welcome people from all over the world to bathe in the curative powers of its hot waters.
**Thinking Green**

You may be surprised to hear about the green technology at Chena Hot Springs Resort.

In 1998, we started heating the buildings by utilizing the naturally hot water from the springs; after all, it originates at 156°F. We also use our natural mineral hot springs water in our greenhouse and gardens to help the plants produce better over a longer period of time.

Starting in 2004, we began a geothermal project to generate electricity from the hot springs. This 400-kilowatt geothermal electric system provides a clean renewable energy that puts no harmful emissions into the air.

Geothermal plants operate reliably a higher percentage of time than coal, natural gas or nuclear power plants. This technology can be applied to some of the nearly 150 other hot springs and volcanic areas of Alaska.

Twenty percent of the electricity in Iceland is produced geothermally and 80% from hydrogen. Much has been learned from our northern neighbors. Eventually we hope to produce hydrogen that can be used to operate our equipment and vehicles.

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**Alaskan Halibut**  
Lightly blackened and served over rice with our fresh seasonal vegetable  

29.95

**Wild Alaskan Salmon**  
Fresh salmon grilled and served with our soft polenta and seasonal vegetable topped with shrimp sauce  

26.50

**Wild Alaska Scallops**  
Also known as Weathervane Scallops, Alaska scallops harvested in the Gulf of Alaska, immediately hand-shucked and frozen at sea, are known for their large size and sweet flavor. Served with pesto sauce, yellow curry or red curry sauce. Accompanied by rice and seasonal vegetables.

26.50

**Alaskan King Crab Legs**  
20 ounces of king crab served with drawn butter, your choice of potato or rice.  

Market Price

**Chicken and Shrimp**  
Grilled chicken breast and shrimp with a fresh tarragon cream sauce, rice and seasonal vegetable  

26.50

**Beef Rib Eye Steak**  
Aged choice beef grilled and served with your choice of potato and seasonal vegetable. Topped with sautéed onion and mushrooms  

29.95

**Filet Mignon**  
Aged for optimum tenderness and grilled to your specifications. Topped with melted gorgonzola cheese and served with your choice of potato and seasonal vegetable  

35.95

**Roasted Rack of Lamb**  
Marinated rack of lamb roasted and served with rice pilaf, sautéed fresh vegetables of the day and mint jelly  

35.00

**Thai Curry: Red or Yellow Curry**  
Your choice of chicken, beef, or shrimp with coconut milk, red or yellow paste, mixed vegetables, fresh sweet basil, thai spices and jasmine rice  

26.50

**Vegetarian Curry**  
Our fresh mixed vegetable, tofu, potatoes and your choice of red or yellow curry with jasmine rice  

19.75

**Add to any Entrée:**  
10 oz King Crab for an additional  

26.50

Four grilled shrimp for an additional  

12.00

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**Soups**

**Chena Clam Chowder**  
Bernie’s favorite recipe “A clam in every bite” Cup - 4.75, Small Bowl - 5.25, Large Bowl - 9.00

**Soup du Jour**  
Ask your server for today’s special soup.  

Cup - 4.00, Small Bowl - 4.25, Large Bowl - 7.25

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**Beverages**

Coke • Diet Coke • Sprite • Dr. Pepper • Iced Tea • Lemonade

2.00

Refills 1.00

Milk • Hot Chocolate • Juice

2.75

Hot Apple Cider

1.75

Coffee, Herbal Teas

2.00

Bottled Water

2.50

Gratuity of 17% on parties of 6 or more will automatically be added.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Breakfast

Pancakes
Two child size pancakes with syrup and piece of bacon or sausage

Waffle
Single waffle with strawberry topping and piece of bacon or sausage

Mini-Me
One scrambled egg, Chena potatoes or toast, and bacon or sausage

Lunch and Dinner

_Served with fries and choice of beverage_

Hamburger

Cheeseburger

Grilled Cheese Sandwich

Hot Dog

Breaded Chicken Tenders

Beverages

Milk, Orange Juice, Cranberry Juice, Apple Juice, Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, or Lemonade. (Refills 1.00)
Draft Beer Selections
Alaskan Brewery, Juneau - 16 oz draft
- Oatmeal Stout
- Alaskan Amber
- IPA
- Pale Ale
- White
- Seasonal Ale 6.00
Import Bottle Beer
- Corona
- Heineken 6.00
Domestic Bottle Beer
- Budweiser
- Bud Light
- MGD
- Miller Lite
- Coors
- Coors Light 5.50

Chena’s Specialty Drinks
Moose Juice
Midori, Pineapple juice and Coconut are swirled together... makes antlers grow! 6.50
Aurora Margarita
This tasteful mix of Cuervo Gold and Blue Curacao will help you see the Northern Lights better 6.50
Strawberry Daiquiri
A traditional favorite of strawberries and Bacardi Rum 6.50
Watermelon Martini
Stoli vodka and Watermelon Pucker, served chilled 7.00
Pomegranate Cosmo
Stoli vodka, pomegranate liquor mixed with a hint of cranberry juice 7.00
Borealis Martini (Northern lights in a glass)
Sour Apple Pucker with Stoli vodka, layered with grenadine and blue curacao 7.00
Connie’s Appletini
Sour Apple Pucker added to smooth vodka. (This is best served in our signature ice martini glass when available!) 7.00

Winter Warmers
Hot Apple Pie
Spiced cider blended with Tuaca and Butterscotch - Better than dessert! 6.50
Peppermint Patty
This mix of hot chocolate and Peppermint Schnapps is guaranteed to warm you up! 6.50
Nutty Alaskan
If you aren’t already a Nutty Alaskan, you will be when you finish this coffee, Irish Cream, Kahlua and Frangelico mix 6.50
Buttered-Up Rum
Spoil yourself with Captain Morgan’s Spiced Rum, apple cider spices & butter 6.50
Irish Coffee
Just what the leprechaun ordered, coffee and Bushmill’s Irish Whisky 6.50
Mama Bear
Hot chocolate laced with raspberry Chambord and Stoli Vanilla topped with whipped cream 6.50
Hot Toddy
Mix whisky, honey and lemon together and it is sure to cure whatever ails you 6.50

Party Time
Chena Hot Springs Resort is a great place to hold a company retreat, wedding or family reunion.
It is only sixty miles away from Fairbanks on a scenic highway, making it close enough to drive to, and yet far enough away to enjoy the ambiance of Alaska’s wilderness. Moose abound at this quintessential Alaskan resort but you’ll also see several varieties of birds, hares, beaver, lynx and occasionally bear. The comforts of home are built in without all the noise and distraction of city life.
Allow Chena Hot Springs Resort to be part of your special moment and we’ll help you create unique memories that all who participate will cherish. Whether it is the perfect wedding cake or a retreat where you want to make sure you have success, we can help.
Contact our Groups & Events Coordinator at 451-8104 for more information.
The Aurora Ice Museum

The Aurora Ice Museum is by far our most beautiful example of alternative energy technology. It’s easy to keep ice frozen in winter but what if you want to keep it cold when it’s 80°F and sunny!

While our first attempt in 2004 ended in a meltdown, we tried again the next year. We utilized an absorption chiller design by Energy Concepts Co. This chiller is powered by our geothermal water and is a unique, three-pressure design (the only one like it in the world).

In fact, Chena Hot Springs Resort was awarded Best New Direct Use Geothermal Project from the Geothermal Resource Council.

The Aurora Ice Museum is a great success and nary a drip in sight all summer. We hope you take the opportunity to view this amazing display of ice art. And while you’re at it, enjoy an Appletini in your own ice-carved martini glass at our ice bar.