



APPETIZERS

Alaska Crab Cakes

Our coconut crab cakes combine the popular, sweet taste of Alaska crab with a tropical favorite. Topped with lemon and garlic herb aioli.

12

Wild Game Stuffed Mushrooms

Stuffed button mushrooms brimming with buffalo and caribou meat, topped with goat cheese and finished with a flame-kissed tomato sauce.

8

Baked Brie

Wrapped in puff pastry with brandy- infused apples, baked and served with gourmet crackers.

12

Caprese

Fresh mozzarella, olive oil, basil, tomato and balsamic vinegar reduction served with rustic bread.

9

Smoked Salmon Spread

Copper River smoked salmon, cream cheese, red onions and capers makes this a spread worth swimming upstream for.

10

Jumbo Prawn Cocktail

Black Tiger prawns with a Homemade, fresh tomato and horseradish salsa.

11

SOUPS & SALADS

Wild Alaskan Smoked Salmon Chowder

Roasted red pepper and cream with potatoes, garlic, onion, celery and wild Alaskan salmon, traditionally smoked over native hardwood.

Cup 5 Bowl 6

The Copper Spike

Mixed seasonal greens with fresh tomatoes, cucumbers and carrots, drizzled with champagne vinaigrette.

Side 7 Entrée 12

Homemade

Soup of the Day

Ask your server about our Chef's daily creation.

Cup 5 Bowl 6

Classic Caesar Salad

Fresh romaine, imported parmesan cheese and garlic croutons tossed with Caesar dressing.

Side 6 Entrée 10

Prince William's Seafood Salad

Sautéed shrimp and scallops over spring mix with mango vinaigrette, strawberries and a jicama-red pepper gorgonzola slaw.

19

❧ Roasted Prime Rib ❧

To ensure the quality of our slow-roasted prime rib, quantities are limited.

Proudly, we present the Copper River Valley's best prime rib, rubbed with our own blend of herbs and sea salt. Slow-cooked daily in our oven, each cut is garnished with exclusive fresh-shredded horseradish and accompanied by an authentic au jus for dipping. Served with mashed potatoes and our freshest vegetables.

14oz McCarthy Cut 28

10oz Kennicott cut 24

Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness. For your convenience, a 15% gratuity will be added to parties of 8 or more.

PRINCESS SIGNATURE SEAFOOD ENTREES FROM
COPPER RIVER PRINCESS WILDERNESS LODGE

Copper River Princess Sockeye Salmon

Encrusted with toasted walnuts,
pan seared and paired with a sun-dried
cranberry buerre blanc. Served over
Yukon Gold mashed potatoes and
fresh vegetables of the day.

26

Asiago Crusted Alaskan Halibut

Noted for its flavor and texture, prized Alaskan
halibut is encrusted with fresh herbs, asiago
cheese and Japanese breadcrumbs, then pan
seared and finished with fried caper and
lemon butter sauce. Served with parmesan
risotto and fresh vegetables.

28

Fresh Copper River Salmon

Grilled with Lemon-Dill Butter Sauce

Lightly seasoned and grilled. Simply
presented with a subtle blend of tart lemon,
butter and fresh dill. Served with Yukon
Gold mashed potatoes and fresh vegetables.

25



ENTREES

Wrangell Flat Iron

Nine ounce flat iron steak grilled to
perfection, topped with a cabernet
sauvignon wine sauce. Served with fresh
vegetables and house potatoes.

22

Surf and Turf Alaska

Copper River Salmon in lemon-dill butter sauce
alongside a bacon-wrapped caribou filet
offer the best tastes of Alaska. Served with
fresh vegetables and risotto.

28

Pan Seared Alaska Scallops

Seared with house spices, then topped
with a lowland cranberry
marmalade and port reduction. Served over
a risotto cake.

28

St. Elias Stuffed Chicken

Two seared chicken breasts stuffed with spinach,
hickory smoked bacon and blue cheese.
Served with a butter and white wine pan sauce,
fresh vegetables and risotto.

19

Mediterranean Pasta

Farfalle pasta with kalamata olives, spinach,
artichoke hearts and grape tomatoes, tossed
in a light white wine sauce and topped with
grated parmesan cheese.

19

Add grilled chicken 4

Southern Style

Baby Back Ribs

Served with our own ranch style baked beans
and homemade buttery corn bread.

Full rack 26

Half rack 17

Wild Mushroom Risotto

Portabella, shiitake and button mushrooms mixed
with fresh peas and pearl onions, topped
with fresh greens and asiago cheese.

21

'All Alaskan' Fish and Chips

Hand breaded Copper River salmon
and Alaskan halibut, served with crispy
fries and tartar sauce.

25

❧ Bering Sea Red King Crab Legs ❧

Succulent Red King crab steamed and served with drawn butter.
Accompanied with red roasted potatoes and fresh vegetables.

Full 44

Half 26

Draught Beers

Alaskan White, Alaskan Amber, Alaskan Summer Ale, Budweiser,
Bud Light and Glacier Brewhouse Denali Red

Bottled Beers

Alaskan IPA, Heineken, Corona, Guinness, Miller Lite, St. Pauli Girl NA