



## Appetizers

### Alaskan King Crab Dip

*Packed with King crab meat, this fresh chive and herb-infused dip comes to the table bubbly and hot. Accompanied by crisp garlic crostinis. 13*

### King Crab and Prawn Chilled Seafood Margarita

*Cooked and chilled King crab and prawns are combined with refreshing mango and mandarin orange segments and doused with a tequila-lime-cilantro sauce. Served in a salt-rimmed margarita glass with tortilla strips. 9*

### Sweet Soy Ginger Beef Skewers

*Tender beef slices grilled and marinated in a sweet soy teriyaki. Served with pineapple-mango salsa, fresh julienne green onions over a crown of orange. 16*

### Coconut-Crusted Alaskan Halibut with Apricot Chutney

*Fresh Alaskan halibut dipped in tempura batter, coated with shredded coconut, then crisp-fried and served hot with apricot chutney for dipping. 15*

### Alaskan King Salmon Cakes

*Wild Alaskan King salmon delicately prepared with a fresh herb blend, capers, roasted garlic and pan seared. Served with a lemon tequila aioli, topped with fresh spring greens and julienne red peppers. 12*

### Alaskan Reindeer Stuffed Mushrooms

*Fresh mushroom caps stuffed with Reindeer sausage, a mixture of herbs and spices. Topped with Provolone cheese and baked in white wine. 9*

## Soup and Salad

### Wild Alaskan Smoked Salmon Chowder

*Roasted red pepper and cream with potatoes, garlic, onion, celery and Wild Alaskan Salmon, smoked in the traditional Northwest style over native hardwood.  
Cup 5 Bowl 6*

### Classic Hearts of Romaine Caesar

*Romaine hearts tossed with shaved Asiago cheese, Caesar dressing and homemade garlic croutons for a great crunch! 6*

### Organic Spring Greens with Lingonberry Vinaigrette

*Organic spring greens are tossed with chopped tomatoes, diced cucumbers, julienne carrots and our lingonberry champagne vinaigrette. 6*

### Pacific-Rim Chicken Salad

*A grilled chicken breast brushed with a honey-soy glaze, is arranged over romaine hearts which are tossed with honey-roasted cashews, julienne red and yellow bell peppers, mandarin oranges, slivers of sweet onion, crispy fried wontons and honey-ginger vinaigrette. 14*

### Grilled Alaskan Salmon Salad

*Tender baby spinach is paired with a grilled Alaskan salmon fillet, tomato, roasted mushrooms, sliced red onions and chopped hard-boiled egg. Served with balsamic vinaigrette and warm crusted goat cheese. 17*

*It is our pleasure to offer you a selection of the freshest Alaskan salmon you will find anywhere prepared the Alaskan way. This is what eating in Alaska is all about – fresh seafood prepared to enhance the rich flavors of the catch! Thank you for joining us this evening, I trust you will enjoy your meal at The King Salmon Restaurant.*

*"For your convenience, 15% gratuity will be added to parties of 8 or more"*

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness*



## Princess Signature Entrées from Denali Princess Wilderness Lodge

*King salmon is Alaska's official state fish and just one of five species in the Pacific salmon genus. Salmon are legendary fish with an extraordinary and complex life cycle. From the cold, clear fresh water of an Alaskan river or tributary, salmon migrate hundreds and, perhaps, thousands of miles, to spend most of their lives in saltwater, then return home to their natal fresh water to spawn. Through tight regulation and conservation, wild salmon continue this natural process. The King Salmon Restaurant relishes the traditions and legends of Alaska and proudly serves foods of the region respecting and honoring its cooking customs.*

### **Sea Salt Accented King Salmon**

*Dusted with gray sea salt, pan-seared then roasted; served atop crimini mushroom English pea risotto with a beurre rouge sauce. 32*

### **Asiago-Crusted Alaskan Halibut**

*Noted for its flavor and texture, prized Alaskan halibut is crusted with fresh herbs, asiago cheese and Japanese bread crumbs, then pan seared and finished with fried capers and lemon butter sauce. Served with parmesan risotto and fresh vegetables. 29*

### **Grilled Alaskan Salmon with Lemon Dill Butter Sauce**

*Lightly seasoned and grilled, simply presented with a subtle blend of tart lemon, butter and fresh dill. Served with mashed Yukon Gold potatoes and fresh vegetables. 26*

## **Meat and Poultry**

### **Slow-Roasted Prime Rib of Beef**

*Whole prime ribs are smoked salt crusted to seal in flavor and slow-roasted to perfection. Our 12 oz cut is served with white truffle roasted red potatoes. Accompanied by creamy horseradish and herbed au jus. 26*

### **Denali Princess Lodge Signature Brick Chicken**

*An 8oz skin-on chicken breast seasoned with a savory select dry rub, seared to a crispy crust and accented with mountain berry compote. Served with buttermilk mashed Yukon Gold potatoes and fresh vegetables. 19*

### **Certified Angus Beef Top Sirloin Steak**

*This 10 oz steak is charbroiled to your liking, finished with savory steak butter and topped with frizzled onions. Served with buttermilk mashed Yukon Gold potatoes and fresh vegetables. 28*

### **Denver-Cut Steak**

*Our 7 oz Denver-Cut steak marinated in a sweet soy teriyaki, charbroiled to your liking. Served with buttermilk mashed Yukon Gold potatoes and fresh vegetables. 19*

## **Seafood, Pasta and Vegetarian**

### **Bering Sea Red King Crab Legs**

*Succulent Red King crab legs steamed and served with drawn butter, white truffle roasted red potatoes and fresh vegetables. 44*

### **Alaskan Captain's Platter**

*Alaskan Pacific cod, jumbo prawns and clam strips dipped in our house-made tempura batter and fried golden brown. Served over crisp fries with fresh lemon and malt vinegar tartar. 19*

### **Spinach Pine Nut Linguine**

*A beautiful array of pasta, baby spinach, diced tomatoes, roasted red peppers and toasted pine nuts all tossed in a lemon and white wine sauce.*

*Garnished with shaved Asiago and micro-greens. 19  
Add a small portion of grilled Alaskan salmon. 5*