

*Welcome to the Mountain View Dining Room at the Mt. McKinley Princess Wilderness Lodge! Thank you for choosing to spend your evening with us. We hope our extensive menu, dedicated team and our beautiful setting will be the perfect backdrop for your special evening. Bon Appétit!*

## **Starters**

### **Wild Alaskan Smoked Salmon Chowder**

Northwest Style chowder with smoked wild Alaskan salmon.  
**5/Cup 6/Bowl**

### **Alaskan King Crab and Prawn Margarita**

Chilled Alaskan King Crab and prawns are combined with refreshing mango, mandarin orange segments and doused with tequila-lime-cilantro sauce. Served in a festive, salt rimmed martini glass. **9**

### **Alaskan Crab Cakes with Lemon Buerre Blanc**

These hand-made King crab cakes are light and creamy, packed with crab and seasoned with fresh herbs, a hint of onion and flecked with minced red bell peppers. Served with our house-made lemon buerre blanc and fresh organic greens. **11**

### **Fried Alaskan Salmon Spring Rolls with Asian Vinaigrette**

Poached Alaskan Salmon mixed with our blend of minced red bell peppers, garlic, fresh cilantro, crisp Napa cabbage and lime juice. Rolled in authentic wonton wrappers and fried to a golden brown. Served with a zesty Asian vinaigrette and fresh organic greens. **9**

### **Mountain View Wicked Shrimp with Grilled Crostini's**

Large prawns, sautéed in fresh garlic, crushed red chilies, fresh herbs and our spicy hot "wicked" shrimp sauce. Accompanied with fire grilled crostini's for dipping. **12**

### **Vegetarian Hummus Platter**

Classically prepared hummus is accompanied by our Kalamata olive tapenade, tomato-basil relish, crumbled Feta cheese and diced cucumbers. Served with warm pita flatbread. **7**

### **Spring Greens with Candied Walnuts and Dried Cranberries**

Organic spring greens are tossed in our house-made lemon basil vinaigrette and topped with candied walnuts, sliced Granny Smith apples and dried cranberries. **6**

### **Caesar with House-made Parmesan Crisp**

Crisp hearts of romaine tossed in our signature Caesar dressing. Garnished with a house-made parmesan crisp. **6**

## **Entrée Salads**

### **Grilled Lemon Pepper Chicken and Crispy Asian Noodle Salad**

Crisp romaine, Napa cabbage, sweet peppers, sliced cucumbers, julienne carrots, chow mein noodles, wasabi almonds and snow peas are tossed in a Thai vinaigrette and creamy peanut sauce. Topped with grilled lemon pepper chicken breast. **15**

### **Grilled Alaskan Salmon Salad with Chili Ranch Dressing**

Organic spring greens are tossed with dried cranberries, sweet red pepper, pecans, julienne red onion, blue cheese crumbles, cherry tomatoes and feta cheese. Served with our house made Chili Ranch dressing. Topped with grilled fresh Alaskan Salmon. **16**

## Princess Signature Entrees from the Mt. McKinley Princess Wilderness Lodge

### Alaskan King Crab Au Gratin

Sweet Alaskan King Crab baked crisp and golden, prepared in a rich onion cream sauce with Fontina, Tillamook cheddar and Asiago cheeses. Served with Yukon Gold mashed potatoes and fresh broccolini. **26**

### Asiago Crusted Alaskan Halibut Scaloppini

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 a fried caper and lemon butter sauce. Served with parmesan risotto and fresh broccolini. **28**



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

Lightly seasoned and simply presented with a subtle blend of lemon, butter and fresh dill. Served with mashed Yukon Gold potatoes and broccolini. **24**

## Mountain View Specialties

### Curried Alaskan Prawns and Sea Scallops over Jasmine Rice

Pan seared Alaskan sea scallops and prawns with mushrooms, granny smith apples, wilted spinach and coconut curry sauce. Served with sweet jasmine rice. **22**

### Seared Alaskan Seafood Fettuccine with Champagne Cream Sauce

Fresh Alaskan salmon, halibut, King crab and shrimp are lightly seasoned and pan seared. Tossed in a light, garlic cream sauce with diced tomatoes and mushrooms and served over fettuccine. **22**

### Alaskan Bering Sea King Crab Legs

The Mountain View Dining Room's deadliest plate. One full pound of our world famous Red King Crab legs steamed and served with clarified butter for dipping. Served with roasted red skinned potatoes and fresh broccolini. **39**

### Hand-Dipped Alaskan Fish and Chips

Enjoy both of Alaska's famous fish without setting foot on a fishing boat. Fresh Alaskan salmon and halibut are hand-dipped and fried in our Chef's Alaskan Amber beer batter. Served with lattice cut French fries and our house-made tartar sauce. **17**

### Fresh Grilled Vegetable Stack with Tangy Goat Cheese

Fire grilled fresh Portobello mushroom, zucchini, tomatoes and roasted red bell peppers, stacked with fresh sautéed spinach, caramelized onions and goat cheese crumbles. Drizzled with creamy roasted red bell pepper sauce and a balsamic glaze. **18**

### Romano Crusted Chicken Breast with Toasted Garlic Lemon Sauce

Tender Chicken breast medallions coated in Romano cheese and Japanese bread crumbs. Pan seared to a golden brown then seasoned with a toasted garlic and fresh lemon sauce. Served with parmesan risotto and steamed broccolini. **18**

### Mt. McKinley Signature Steaks with Peppercorn Brandy Sauce

Our famous recipe, you choose the cut. We take savory veal stock, brandy and cracked peppercorns and add a hint of cream to create this unique and bold recipe. Served with roasted red potatoes and fresh broccolini. Enjoy this recipe over the following cuts:

**7oz Grilled Denver Cut 19**

**10 oz Grilled New York Strip 29**

## **Desserts**

Vanilla Bean Crème Brule

Fresh Strawberries Princess

White Chocolate Raspberry Cheesecake

Chef's Chocolate Mousse w/ white chocolate shavings