

*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 beautiful setting will be the perfect backdrop for your special evening. Bon Appétit!*

## **Starters**

### **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.

5/Cup 6/Bowl

### **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

### **Halibut and Shrimp Martini with House-made Tortilla Chips**

Shrimp and Alaskan halibut with diced cucumber, tomato, red onion and jalapeno. It is then marinated in vodka, lime juice and cilantro.

Served with house-made corn tortilla chips. 11

### **Spinach and Artichoke Dip with Corn Tortilla Chips**

A creamy blend of spinach, artichoke hearts, parmesan, asiago, mozzarella and romano cheese. Served with house-made corn tortilla chips. 7

### **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 zesty asian vinaigrette and fresh organic greens. 8

### **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. 7

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

Crisp hearts of romaine tossed in our signature caesar dressing.

Garnished with a house-made parmesan crisp. 6

## **Pub Fare**

### **Beer Battered Fish n' Chips**

A Princess Signature recipe. Alaskan cod hand dipped in Alaskan Amber batter, then fried to a golden brown. Served with french fries and tartar sauce. 14

### **Tillamook Cheddar BBQ Bison Burger**

1/2 lb. grilled bison burger topped Tillamook cheddar cheese and Alaskan Amber BBQ sauce on a kaiser roll. Served with french fries. 14

Add hickory smoked bacon for \$1

### **Seared Alaskan Fish Tacos with House-made Corn Tortilla Chips and Black Beans**

Two flour tortillas stuffed with seared Alaskan cod, napa cabbage, pico de gallo and a zesty white sauce. Served with house-made corn tortilla chips. 13

### **Grilled Steak Sandwich**

A grilled 7oz Denver steak cooked to your preference with sautéed mushrooms and onions on a petite baguette.

Served with steak fries and a side of mayonnaise. 16

Consuming raw or undercooked meat, poultry, shellfish and eggs may increase your risk of food borne illness

## **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 cheese. Served with Yukon Gold mashed potatoes and fresh broccolini. 27

### **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

## **Mountain View Specialties**

### **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 18**

**12 oz Grilled New York Strip 29**

### **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

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

Organic spring greens are tossed with dried cranberries, sweet red pepper, pecans, julienne red onion, bleu cheese crumbles, and cherry tomatoes.

Served with our house-made chili ranch dressing.

Topped with grilled Alaskan salmon. 16

### **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 balsamic glaze. 18

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

Succulent Red King crab steamed and served with drawn butter, roasted red potatoes and fresh broccolini. 42

### **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

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

