



APPETIZERS

Bruschetta

House prepared with diced tomatoes, fresh garlic, basil, olive oil, and salt atop toasted French bread. Finished with grated parmesan. 10

Stuffed Mushrooms

Button mushrooms stuffed with reindeer, buffalo and pork sausage mixed with cream cheese, apples, sweet onions and red pepper flakes. 10

Alaskan Crab Cakes

Our crab cakes combine the popular, sweet taste of Alaskan crab with coconut, a tropical favorite. Topped with lemon and garlic herb aioli. 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 7

🍏 The Copper Spike

Mixed seasonal greens with fresh tomatoes, cucumbers and carrots, drizzled with raspberry vinaigrette. 6

Homemade

Soup of the Day

Our chef's fresh, daily creation.

Cup 5 Bowl 7

Classic Caesar Salad

Fresh romaine, imported parmesan cheese and garlic croutons tossed with Caesar dressing. 6

🍏 Copper River Cobb

Fresh greens tossed with sweet paprika vinaigrette, dried cranberries, and red onions. Topped with hard cooked egg slices, goat cheese and smoked sockeye salmon. 16

🌀 Princess Classics 🌀

Enjoy these signature entrees at any Princess Lodge

Grilled Cattleman's Angus Top Sirloin

8 oz Top Sirloin char-grilled to perfection and topped with roasted shallot cabernet butter. Served with Yukon Gold mashed potatoes and fresh vegetables. 27

🍏 Simply Grilled Copper River Salmon

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

SIGNATURE SEAFOOD ENTREES FROM
COPPER RIVER PRINCESS WILDERNESS LODGE

WE PROUDLY PRESENT FRESH LOCAL SEAFOOD FROM VALDEZ

**Parmesan Aioli Crusted
Alaskan Halibut**

Prized Alaskan halibut smothered and baked with a sweet onion jam. Browned to perfection with a parmesan aioli crust. Served with a rice-vegetable pilaf and chef's broccolini. 34

Fettuccini Alfredo

Fresh fettuccini tossed in homemade alfredo sauce. 20
Add to your pasta.
Chicken 4
Salmon 6
Reindeer sausage 4

🍏 Copper River Princess Wildberry Salmon

Topped with wildberry brandy sauce. Served with broccolini and an rice-vegetable pilaf. 27



ENTREES

Pan Seared Alaska Scallops

Seared in white wine and butter. Served over a wild rice blend and topped with roasted red peppers and fresh herbs. 28

St. Elias Chicken

Grilled chicken breast topped with feta cheese sauce and smoked bacon. Served over Yukon Gold mashed potatoes and broccolini. 19

🍏 Terra Fresca Ratatouille

Sautéed peppers, red onion, yellow squash, zucchini and fire roasted plum tomatoes with garlic and shallots in olive oil. 21

Wrangell New York

Twelve ounce Angus New York strip blackened, char-grilled to perfection and topped with bacon and bluecheese crumbles. Served with Yukon gold mashed potatoes and broccolini. 36

Bering Sea Crab Legs

Experience the difference. The world renowned Red King crab and sustainable Kodiak Bairdi crab both steamed to perfection. Served with drawn butter, Yukon gold mashed potatoes and broccolini. 49

🍷 Roasted Angus 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, accompanied with horseradish cream sauce and an au jus for dipping. Served with Yukon Gold mashed potatoes and broccolini.

12oz McCarthy Cut 28

8oz 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.*