

Appetizers

Rosemary Beef Tips

Tender chunks of beef tenderloin sautéed with garlic and fresh rosemary, tossed with a red wine demi glace reduction and served with garlic bread. 13

Pan Seared Pot Stickers

Pork and vegetable dumplings served with a soy-ginger dipping sauce and toasted sesame seeds. 10

🍏 Seared Alaskan Scallops

Alaskan Weathervane scallops dusted with our Cajun spice blend, pan seared and served with a sweet blueberry sauce. 11

Coconut Crab Cakes

Dungeness crab, harvested from the icy waters of Southeast Alaska, rolled in coconut breading, fried to a golden brown and served with a spicy pineapple sauce. 13

Soups & Salads

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 Bread Bowl 10

Soup du Jour

Chef's daily creation.
Cup 5 Bowl 6 Bread Bowl 10

Caesar

Romaine lettuce sourced from Basically Basil and Wild Rose Farms, Caesar dressing, parmesan cheese and house made garlic croutons all tossed together. 11

Starter Caesar 8

Add grilled Alaskan salmon filet 8 Add grilled chicken 4

🍏 Princess House

Mixed greens topped with fresh cucumber, tomato, olives, finished with house made croutons. 7

Sandwiches

Grilled Chicken w/ Artichokes

Grilled chicken breast topped with artichoke hearts and melted mozzarella cheese. Served on a bambino roll with roasted red pepper aioli, lettuce, tomato and onion. 14

Smoked Turkey Chipotle

Thin sliced smoked turkey, smoked bacon, melted pepper-jack cheese, chipotle mayonnaise all served on a fresh croissant bun . 16

🍏 Low Carb Vegetable Wrap

Garlic and Herb tortilla stuffed with tomato, sprouts, cucumber, olives, lettuce and a delicious Roasted red pepper hummus. 13

Classic Cheese Burger

Half pound beef patty grilled and topped with Cheddar cheese. Built on a Parmesan black pepper bun with lettuce, tomato, onion and house sauce. 13.50
Add Bacon 1

Signature Entrees

Whiskey Planked Salmon

A specially prepared filet of wild salmon and fresh herbs grilled on a Alaska Outlaw Whiskey infused Cedar plank, and glazed with Alaskan birch syrup. Served to you with roasted fingerling potatoes and fresh vegetables. 29

Grilled Wasabi Alaskan Halibut with Parmesan Risotto

A generous serving of wasabi marinated Alaskan Halibut, grilled and served over a creamy parmesan risotto and fresh vegetables. 33

Seafood Mac & Cheese

A creamy, homemade classic with King crab, shrimp, parmesan, asiago and cheddar cheeses then baked until golden brown. Served with garlic bread. 22

Alaskan Comfort

Riverside Steak

12 ounce choice Ribeye grilled just the way you like it. Served with roasted fingerling potatoes and fresh vegetables. 34

Reindeer Lasagna

Our house-made lasagna filled with reindeer sausage, ground beef, marinara sauce and three cheeses. Served with garlic toast. 17

Beer Battered Fish and Chips

A Princess signature recipe. Alaskan Pacific cod hand dipped in Alaskan Amber batter and fried until golden brown. Served with crispy French fries, lemon wedge and tartar sauce. 15

Bering Sea Crab Legs

Experience the difference. The world renowned Red King Crab and sustainable Kodiak Bairdi crab steamed to perfection. Served with drawn butter, roasted fingerling potatoes and fresh Alaskan grown vegetables. 52

Home Style Fried Chicken

3 pieces of crispy fried chicken served with Yukon Gold mashed potatoes, gravy, and fresh vegetables. 19

Chicken Pot Pie

Creamy doughy goodness. Chunks of chicken with potatoes, onions, carrots and peas in a creamy sauce topped with puffed pastry and baked. Served with our house salad. 18

Princess Classics

Available at all Princess Lodges

Simply Grilled Alaskan Salmon

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

Grilled Cattleman's Angus Top Sirloin

8 ounce Top Sirloin chargrilled to perfection and topped with roasted shallot cabernet butter. Served with Yukon Gold mashed potatoes and fresh vegetables. 27

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

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

If you have any concerns regarding food allergies, please alert your server prior to ordering.

We source fresh produce from Basically Basil, Wild Rose and Calypso Farms.



 indicates healthier menu items

