

## 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

