

# Trackers Bar & Grill

## Appetizers

### **Chips and Salsa**

Our house made salsa with freshly made corn chips. 6.99

### **Onion Rings**

Hand dipped in our Alaskan Amber beer batter and served with a roasted red pepper aioli. 7.99

### **Garlic Bread**

Two slices of grilled French bread smothered in a garlic herb butter and parmesan cheese served with warm marinara sauce. 5.99

## 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 4.99 Bowl 5.99  
Bread Bowl 9.99

### **Seasonally Inspired Daily Soup**

Cup 4.99 Bowl 5.99  
Bread Bowl 9.99

### **Princess House**

Fresh greens topped with fresh cucumber, tomato, olives, finished with house made croutons and your choice of dressing. 7.99

### **Starter Caesar**

Fresh Romaine lettuce from Basically Basil Farm's, Caesar dressing, parmesan cheese and house made garlic croutons all tossed together. 7.99  
Add Grilled Alaskan Salmon 7.99  
Add Grilled Chicken 5.99

## Entrée Salads

### **Glacier**

Mixed greens topped with grilled chicken breast, candied pecans, sliced apples, mandarin orange craisins and blue cheese crumbles.

Tossed with a raspberry vinaigrette. 17.99  
Sub grilled Alaskan Salmon 3.99

### **Caesar**

Romaine lettuce, Caesar dressing, parmesan cheese and house made garlic croutons all tossed together. 10.99  
Add grilled Alaskan Salmon 7.99  
Add Grilled Chicken 5.99

### **Thai Steak**

Green curry and coconut marinated flat iron steak grilled and sliced, on a bed of mixed greens. Tossed with tomatoes, mandarin oranges, onions and wasabi vinaigrette. 18.99

## Simple Entrees

### **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. 14.99

### **Seafood Tacos**

Grilled seafood of your choice, dusted with a special blend of Cajun seasonings. Served with our mango slaw, black beans and rice, sour cream and warm flour tortillas. 16.99

**Shrimp or Alaskan Salmon**

*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



## Sandwiches & Burgers

All sandwiches and burgers are served with French fries and a dill pickle spear.  
Substitute: Cup of soup, house salad, cup of fruit, sweet potato fries or onion rings. 3.00

### **Shaved Prime Rib**

Piles of shaved prime rib topped with horseradish mayo, lettuce, tomato and provolone stacked high on a warm focaccia roll. 15.99

### **Riverside Meatloaf**

House made meatloaf topped with cheddar cheese, served hot on toasted marble rye. Topped with bacon, tomato and a crispy onion ring. Served with BBQ sauce for dipping. 14.99

### **B.L.A.T.**

Think BLT, and then add avocado! Whole wheat bread smeared with lemon mayo, layers of bacon, lettuce, avocado and tomato. 15.99

### **Vegetable Stacker**

Provolone cheese, guacamole spread, sprouts, cucumber, lettuce, tomato and onion stacked high on a croissant bun. 14.99

### **Cheddar Cheese**

Half pound beef patty grilled and topped with cheddar cheese. Built on a parmesan black pepper bun with lettuce, tomato, onion and house sauce. 13.49

Add Bacon 1.50  
Add Avocado 1.50

### **Mushroom Swiss**

Our half pound grilled beef patty topped with sautéed mushrooms, swiss cheese and house sauce. Built on a toasted parmesan black pepper bun with lettuce, tomato and onion. 14.49

Add Bacon 1.50  
Add Avocado 1.50

### **Fork and Knife**

Half pound beef patty grilled and served over a bed of Iceburg lettuce, tomato, onion and sliced dill pickle. Laced with our house sauce and served with a fresh fruit skewer. 13.49

## Entrees After 5:00

### **🍏 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. 25.99

### **Prospectors Steak**

Worcestershire rubbed chargrilled 8 ounce Angus top sirloin topped with two onion rings. Served with mashed Yukon Gold potatoes and fresh vegetables. 23.99

### **Home Style Fried Chicken**

Three pieces of home style fried chicken. Served with Yukon Gold potatoes and fresh vegetables. 18.99

### **Baked Macaroni and Cheese**

A creamy house made classic! Pasta shells and parmesan cream sauce topped with asiago cheese and bread crumbs. Baked until golden brown, served with garlic bread and vegetables. 16.99

## Dessert

### **Chocolate Devil**

House baked chocolate brownie topped with a scoop of our signature ice cream, hot fudge and whipped cream. 7.99

### **Bread Pudding**

Crusty sweet bread and raisins soaked in heavy cream, vanilla and brandy then baked. Topped with Hot Licks Vanilla ice cream. 7.99

### **Tundra Mud Pie**

House made with Oreo cookie crust, Hot Licks Alaskan blueberry ice cream and gooey chocolate fudge. 8.99

### **Hot Licks Ice Cream**

Ice cream made right here in Fairbanks. Try our signature flavor, Pipeline swirl or choose from Alaskan Blueberry, Vanilla, Dark Chocolate or Raspberry Sorbet. 4.49