



MT. MCKINLEY PRINCESS

WILDERNESS LODGE®

Welcome to the Mountain View Dining Room at the Mt. McKinley Princess Wilderness Lodge! The first ascent of our mountain, your mountain, was in 1913. Named after our 25th president, Mt. McKinley is also known by its Athabaskan name, Denali, or “The Great One”. Standing 20,320 ft. above sea level, we can think of no better backdrop to your dining experience than the beautiful country that is home to our lodge and its namesake mountain. Thank you for choosing to spend your evening with us. We hope our thoughtful menu, dedicated team, and beautiful setting will be the perfect back drop for your special evening.
Bon Appétit!

Starters

Alaskan King Crab Cakes with Roasted Red Pepper Sauce

King crab cakes seasoned with fresh herbs, a hint of onion and minced bell peppers atop our signature roasted red pepper sauce. 12

Kodiak Weathervane Scallops

Chilled Kodiak weathervane scallops on crisp cucumber delicately topped with a dill and chive crème fraîche. 15

Baked Goat Cheese

Tangy goat cheese, rolled in Japanese bread crumbs and baked golden brown. Accented with sweet Thai chili sauce.
Served with baked crostini. 12

Alaskan Sausage Sampler

Alaskan-made caribou, reindeer and buffalo sausage each uniquely prepared. Accompanied by our house-made onion marmalade and whole grain mustard. 11

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 7/Bowl

Iceberg Wedge

A wedge of crisp Iceberg lettuce topped with diced tomatoes, blue cheese crumbles, bacon, and Blue Cheese Dressing. 7

Caesar with House-made Parmesan Crisp

Crisp hearts of romaine, parmesan cheese, and croutons tossed in our signature Caesar dressing. Garnished with a house-made parmesan crisp. 6

Princess Signature Entrees from the Mt. McKinley Princess Wilderness Lodge

Alaskan Seafood Pasta

Bountiful catch of scallops, crab and halibut lightly tossed in an asiago garlic cream sauce over fettuccini. 31

Baked Halibut

Chardonnay baked fresh Alaska halibut served with lemon garlic spread, seasonal vegetables and a warm polenta cake. 34

Red King Crab Au Gratin

Sweet King crab, prepared in a rich onion cream sauce with fontina, cheddar, and asiago cheeses, baked crisp and golden with roasted garlic Yukon Gold mashed potatoes. Served with fresh vegetables. 29

Mountain View Specialties

12 oz Grilled Angus New York Strip

USDA Choice Certified Angus beef grilled to perfection. Served with herb roasted red potatoes and fresh vegetables. 37

Oscar Style	5	Sautéed Mushrooms	2
Brandy Peppercorn Sauce	3	Caramelized Onions	2
Roasted Shallot Red Wine Butter	3	Blue Cheese Crumbles	2

Romano Crusted Chicken

Tender chicken breast medallions coated in Romano cheese and Japanese bread crumbs. Pan seared to a golden brown, then seasoned with a roasted garlic and fresh lemon sauce. Served with our house rice blend and fresh vegetables. 20

Vegetable Curry

Exotic blend of red curry, Indian spices, coconut milk and fire roasted root vegetables over white rice. 26

Bering Sea Crab Legs

Experience the difference. The world renowned Red King crab and the exclusive sustainable Kodiak Bairdi crab both steamed to perfection. Served with drawn butter, herb roasted red potatoes and fresh vegetables 49

Princess Classics

Simply Grilled Alaskan Salmon

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

Grilled Cattleman's Angus Top Sirloin

8 oz Top Sirloin grilled to perfection and topped with roasted shallot red wine butter. Served with roasted garlic Yukon Gold mashed potatoes and fresh vegetables. 27
Ask your server about steak toppers!

 = Indicates healthier menu item.

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