

TRACKERS

BAR & GRILL

EXQUISITE CUISINE



Photo Courtesy of University of Fairbanks. UAF-1968-21-204

Sourdough's Starters

CHIPS AND SALSA

House-made salsa with freshly made corn chips. 6.99

DEVILISH EGG

A classic with a twist. Created with Alaska smoked salmon, capers, and a touch of wasabi. 8.99

MAC AND CHEESE TOTS

House-made and shaped into spheres. Served with a black truffle cheese sauce. 8.99

BACON AND MOZZARELLA

Mozzarella cheese wrapped in a hickory smoked bacon and fried until golden brown. Served with a Sriracha sauce. 9.99

Miner's Mixture & Moss

NORTHWEST CLAM CHOWDER

A classic white clam chowder made with fresh cream and the most tender, succulent, and delicious sea clams from the Puget Sound. Cup 4.99 Bowl 6.99

PRINCESS HOUSE

Seasonal greens, sourced from a variety of local farms. Served with a dressing of your choice. 8.99

SEASONALLY INSPIRED SOUP

Today's soup was created by one of our Chef's team members. Cup 4.99 Bowl 6.99

CAESAR

Fresh romaine from Basically Basil Farms and our Chef's Garden. Tossed with a classic dressing. Half 8.99 Full 10.99

Add Grilled Salmon 9.99

Add Grilled Chicken 5.99

Prospector's Provisions

Served with your choice of french fries, garden salad or fresh fruit.

BACON LETTUCE AVOCADO TOMATO

A Lodge favorite among the Fairbanks Princess Team. Served open faced on toasted multi grain bread smeared with lemon mayo. 15.99

ROASTED DIP

Angus prime rib roasted and thinly sliced with melted provolone. Served on a hoagie roll and au jus. 15.99

GRILLED SALMON

Fresh wild Alaska salmon grilled and served on a parmesan cracked pepper bun with capers, lemon infused mayo, lettuce, tomato and onion. 17.99



A gold prospector operating a rocker box. These boxes, also known as a cradle, were used to separate the gold from sand and gravel.

Photo Courtesy of University of Fairbanks. UAF-1989-166-55-Print

Stamper's Supper

FISH AND CHIPS

Panko battered Pacific cod, fried until golden brown. Served hot and crispy with french fries, tarter sauce and lemon.

Two Piece 12.99

Three Piece 15.99

MURPHY DOME BURGER

Half-pound beef patty grilled, topped with a smoked maple whiskey BBQ sauce, bacon, provolone, and onion rings. Built on a parmesan cracked pepper bun with lettuce, tomato and onion. 15.99

Lettuce wrap available upon request

Cheese burger available upon request

GLACIER SALAD 🍏

Locally sourced greens tossed with a raspberry vinaigrette, candied pecans, sliced apples, mandarin oranges, craisins and blue cheese. Topped with grilled chicken. 17.99

SHRIMP TACOS

Grilled shrimp dusted with a blend of spicy seasoning. Built in flour tortillas served with fresh corn chips. 17.99

SHRIMP PO BOY

Shrimp lightly dusted with Cajun seasoning and sauteed. Served on a hoagie bun laced with a cajun garlic aioli. 16.99

THAI STEAK SALAD 🍏

Petite sirloin marinated in green curry coconut sauce. Grilled and sliced. Laid over a bed of locally sourced greens, tomatoes, onions and tossed with wasabi vinaigrette. 17.99

Striking The Motherload

TUNDRA MUD PIE

A Fairbanks Princess Lodge signature dessert. Consisting of Oreo cookie crust, Hot Licks blueberry ice cream and chocolate fudge. Topped with whipped cream. 8.99

MINERS CRISP

Fresh seasonal berries and Rhubarb topped with a walnut sugar crisp. 5.99

SLUICE BOX

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

APPLE PIE

House made and delicious. Served warm. 6.99
Add a scoop of Hot Licks vanilla ice cream 4.5



Felice Pedroni, known best to Alaskans by his Hispanicized alias Felix Pedro, was an Italian immigrant whose discovery of gold in Interior Alaska marked the beginning of the 1902 Fairbanks Gold Rush.

Photo Courtesy of University of Fairbanks. UAF-1966-9-7

🍏 The apple icon indicates healthier menu choices.

Please no substitutions. Ask your server about our gluten free and vegetarian menus. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. If you have any special dietary needs or food allergies, please alert your server prior to ordering.