



KING SALMON

King salmon is Alaska's official state fish and just one of five species in the Pacific salmon genus. Salmon are legendary fish with an extraordinary and complex life cycle. From the cold, fresh water of an Alaskan river or tributary, salmon migrate hundreds and, perhaps, thousands of miles to spend most of their lives in saltwater, then return home to their natal fresh water to spawn. Through tight regulation and conservation, wild salmon continue this natural process. The King Salmon Restaurant relishes the traditions and legends of Alaska and proudly serves foods of the region respecting and honoring its cooking customs.

APPETIZERS

Alaskan King Crab Seafood Dip

Packed with King crab meat and shrimp, this fresh chive and herb-infused dip comes to the table bubbly and hot. Accompanied by crisp garlic crostini's. 14

Seared Scallop Caprese Bites

Lightly seared Kodiak scallops are seasoned with Kosher salt and coarse ground pepper. Placed over breaded goat cheese, on a thick tomato slice and drizzled with our balsamic glaze. Garnished with fresh basil. 16

Coconut-Crusted Alaskan Halibut with Apricot Chutney

Fresh Alaskan halibut dipped in tempura batter and coated with shredded coconut. Crisp-fried and served hot with our apricot chutney dipping sauce. 16

Blackened Prime Rib and Chimichurri Flatbread

Tender strips of prime rib, bleu and asiago cheeses, drizzled with our Chef's Chimichurri glaze and spread over crispy flatbread. 12

Wild Salmon Latkas

Wild Alaskan salmon is paired with shredded sweet potato, a fresh herb blend, Dijon and roasted garlic. Pan-seared and served with our lemon herb aioli and topped with fresh spring greens and julienne red peppers. 13

Alaskan Reindeer Stuffed Mushrooms

Fresh mushroom caps stuffed with reindeer sausage and a mixture of herbs and spices. Topped with provolone cheese and baked in white wine. 11

SOUP AND STARTER SALADS

Smoked Wild Alaskan 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 7*

Classic Hearts of Romaine Caesar

Romaine hearts tossed with shaved asiago cheese and Caesar dressing. Accented with homemade garlic croutons for a great crunch. 7

Organic Spring Greens with Lingonberry Vinaigrette

Organic spring greens tossed with chopped tomatoes, diced cucumbers, julienne carrots and our lingonberry champagne vinaigrette. 7

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

 *Indicates Healthier Menu Item*



DENALI PRINCESS SIGNATURE CUISINE

Sea Salt Accented King Salmon

Grilled and dusted with gray sea salt. Served atop crimini mushroom English pea risotto with a beurre rouge sauce. 44

🍏 Birch & Citrus Infused Grilled Salmon

Grilled fresh Alaskan salmon, glazed with our signature birch and citrus gastrique. Served with braised kale and buttermilk mashed Yukon Gold potatoes. 32

🍏 Simply Grilled Alaskan Salmon

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

FEATURED ENTREES

Asiago-Crusted Alaskan Halibut

Noted for its flavor and texture, prized Alaskan halibut is crusted with fresh herbs, Asiago cheese, Japanese bread crumbs and pan-seared. Finished with fried capers and lemon butter sauce and served with parmesan risotto and fresh vegetables. 35

Slow-Roasted Prime Rib

Salt encrusted to seal in flavor, our whole prime ribs are smoked and slow-roasted to your liking. Served with white truffle roasted fingerling potatoes and accented with creamy horseradish and herbed au jus.

10 oz 28

14 oz 31

🍏 Bering Sea Crab Legs

Experience the difference. Split wild Alaska Red King crab and Kodiak Bairdi crab. Served with drawn butter, white truffle roasted fingerling potatoes and fresh vegetables. 52

12 oz Grilled Angus New York Strip with Peppercorn Brandy Sauce

Our famous recipe. We take savory veal stock, brandy and cracked peppercorns and add a hint of cream to create this unique and bold recipe. Served with buttermilk mashed Yukon Gold potatoes and fresh asparagus. 39

Denali Princess Brick Chicken

An 8 oz skin-on chicken breast seasoned with a savory select dry rub. Seared to a crispy crust and accented with mountain berry compote. Served with buttermilk mashed Yukon Gold potatoes and fresh vegetables. 22

Asiago and Pine Nut Linguine

A beautiful array of pasta, baby spinach, diced tomatoes, roasted red peppers and toasted pine nuts all tossed in a lemon and white wine sauce.

Garnished with shaved asiago cheese and micro-greens. 22

Add a 4 oz portion of grilled Alaskan salmon. 5

🍏 Warm Spinach Pecan Salmon Salad

Tender baby spinach accented with Granny Smith apples, chopped pecans, red onion and paired with a grilled Alaskan salmon fillet.

Finished with our warm garlic balsamic dressing. 20