



# 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

### **Denali Seafood Dip**

*Packed with succulent crab, shrimp and cod, this fresh chive and herb-infused dip is a guest favorite. Served hot with crisp crostini. 14*

### **Seared Scallop Caprese Bites**

*Cold water scallops 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 Halibut with Apricot Chutney**

*Fresh 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 Fritter**

*Shredded sweet potato paired with salmon, fresh herbs, Dijon mustard and roasted garlic. Pan-seared and served with our lemon herb aioli, topped with fresh spring greens and red pepper. 13*

### **Sriracha Seafood Cocktail**

*An irresistible mix of crab, shrimp and cod tossed with our creamy Sriracha sauce, topped with Asian pickled vegetables and sprinkled with sea salt. 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 6    Bowl 8*

### **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.*



## 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*

### **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*

### **🍏 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*

## FEATURED ENTREES

### **🍏 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*

### **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.*

*Ten ounce 28                      Fourteen ounce 31*

### **🍏 Bering Sea Crab Trio**

*Experience the difference. Savour three species of wild crab, all from the Bering Sea. Jumbo King, Dungenous, and Opilio, served with drawn butter. 52*

### **Angus New York Strip**

*A twelve ounce New York steak grilled to perfection. Topped with a unique brandy and cracked peppercorn sauce with a hint of cream. Served with buttermilk mashed Yukon Gold potatoes and fresh asparagus. 39*

### **Denali Princess Brick Chicken**

*A ten ounce 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 four ounce portion of grilled Alaska salmon. 7*

### **🍏 Warm Spinach Pecan Salmon Salad**

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

*Finished with our warm garlic balsamic dressing. 20*