

Riverview Deck



Starters

FRESH BAKED SOURDOUGH BREAD

Baked daily and served with our signature butter. 3.99

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 deep fried. 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 honey Sriracha sauce. 9.99



Soups & Salads

NORTHWEST CLAM CHOWDER

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

Cup 5.99 Bowl 7.99

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 5.99 Bowl 7.99

CAESAR

Fresh romaine from our Chef's Garden and local farms. Tossed with house-made croutons, parmesan cheese and our classic dressing.

Half 8.99 Full 10.99

Add Grilled Salmon 9.99

Add Grilled Chicken 5.99

Sandwiches

Served with your choice of sea salt rosemary french fries, garden salad or fresh fruit

BACON LETTUCE AVOCADO TOMATO

A Lodge favorite among the Fairbanks Princess Team. Served on toasted multi grain bread smeared with lemon mayonnaise. 16.99

ROASTED DIP

Angus prime rib roasted and thinly sliced with melted provolone. Served on a fresh baked Sourdough roll with au jus. 16.99

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

Entrees

FISH AND CHIPS

Panko battered Pacific cod, fried until golden brown. Served hot and crispy with rosemary sea salt fries, tarter sauce and lemon. Two Piece 12.99
Three Piece 15.99

MURPHY DOME BURGER

Half-pound Angus beef patty grilled, topped with smoked maple whiskey BBQ sauce, bacon, provolone and an onion ring. Built on a parmesan cracked pepper bun with lettuce, tomato and onion. Served with rosemary sea salt fries. 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, raisins and blue cheese. Topped with grilled chicken. 17.99

SHRIMP TACOS

Grilled shrimp dusted with a blend of spicy seasoning. Built in corn tortillas served with rice and beans. 17.99

SHRIMP PO BOY

Shrimp lightly dusted with Cajun seasoning and deep fried. Served on a fresh baked Sourdough roll with a cajun garlic aioli. Served with rosemary sea salt fries. 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 in wasabi vinaigrette. 17.99

Desserts

TUNDRA MUD PIE

A Fairbanks Princess Lodge signature dessert. Consisting of Oreo cookie crust, house-made 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
Add a scoop of Hot Licks Vanilla ice cream. 2.49

SLUICE BOX

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

APPLE PIE

House-made, warm and delicious. 6.99
Add a scoop of Hot Licks Vanilla ice cream. 2.49

🍏 The apple icon indicates healthier menu choices.

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.

