

TRACKERS

DINING

EXQUISITE CUISINE



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Sourdough's Starters

MELON AND PROSCIUTTO

Ripe cantaloupe, fresh basil and thinly sliced prosciutto. 9

SEARED ALASKAN SCALLOPS

Fresh Alaskan scallops dusted with our Cajun spice blend, pan seared and served with a sweet blueberry sauce. 13

STEAK & RISOTTO

Angus filet grilled to perfection. Served with a parmesan risotto cake and a madeira demi sauce. 13

Miner's Mixture & Moss

CAESAR

Fresh romaine from our chef's garden and local farms. Tossed with house-made croutons, parmesan cheese and our classic dressing. 11

PRINCESS HOUSE

Seasonal greens, sourced from a variety of local farms. Served with your choice of dressing. 9

SEASONALLY INSPIRED SOUP OR CHOWDER

Today's soup or clam chowder was created by one of our Chef's team members. 6

Stampeder's Supper

All entrees come with sauteed fresh garden vegetables and your choice of parmesan risotto, mashed potatoes, or sea salt rosemary fries.

WASABI HALIBUT

Six ounce serving of wild Alaska Halibut marinated in our signature wasabi sauce. 34

CEDAR PLANKED SALMON

Six ounce fresh Alaskan Sockeye or Coho Salmon filet, cooked on a maple bourbon infused cedar plank. 29

BERING SEA CRAB TRIO

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

RIB EYE

16 ounce 28 day dry aged, prime, bone in Rib Eye. Grilled and served with a madeira demi sauce. 58

GRILLED ROSEMARY CHICKEN

Bone in chicken infused with rosemary and garlic olive oil. 26

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.