



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 fresh tortilla chips. 14

Seared Scallop Caprese

Cold water scallops seasoned with kosher salt and coarse ground pepper. Served with breaded goat cheese, fresh cherry tomatoes 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

Roasted Pear and Bacon Flatbread

A delightful blend of sweet and savory with roasted pears, dates, crumbled bacon. Brushed with olive oil and topped with arugula, asiago and goat cheese. 12

Wild Salmon Fritters

Salmon paired with shredded sweet potato, 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 Alaska Salmon Chowder

*Roasted red pepper and cream with potatoes, garlic, onion, celery and wild Alaska 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 housemade garlic croutons for a great crunch. 7

Organic Spring Greens

Spring greens tossed with cherry tomatoes, tri-color carrots, cucumbers, dried cranberries and our lingonberry champagne vinaigrette. 7

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

 *Can accommodate gluten intolerance*



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DENALI PRINCESS SIGNATURE CUISINE



Sea Salt Accented King Salmon

Grilled and dusted with gray sea salt. Served atop crimini mushroom and English pea risotto with a beurre rouge sauce. 42

Pairs excellent with Meiomi Pinot Noir

Asiago-Crusted Alaska Halibut

Noted for its flavor and texture, prized Alaskan halibut is crusted with fresh herbs, asiago cheese, Japanese bread crumbs then pan-seared. Finished with fried capers and lemon butter sauce and served with parmesan risotto and fresh vegetables. 36

Recommended wine pairing is 14 Hands Pinot Gris

Chimichurri Grilled Salmon

Grilled salmon, covered with our blend of herbs, spices, garlic and olive oil. Served with fresh asparagus and white truffle roasted potatoes. 32

Perfectly pairs with Marietta Old Vine Red Blend

FEATURED ENTREES

Simply Grilled Alaska Salmon

Lightly seasoned and grilled with a subtle blend of tart lemon, butter and fresh dill. Served with buttermilk mashed Yukon Gold potatoes and fresh vegetables. 29

Slow-Roasted Prime Rib

Herb encrusted to seal in flavor, our whole prime rib is slow-roasted and cut to your liking. Served with white truffle roasted potatoes and accented with creamy horseradish and garlic au jus.

Ten ounce 28 Fourteen ounce 32

Bering Sea Crab Trio

Experience the difference. Savour three species of wild crab, all from the Bering Sea. Jumbo King, Dungeness, and Bairdi, served with roasted potatoes and 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 vegetables. 39

Denali Princess Brick Chicken

A twelve ounce skin-on airline chicken breast seasoned with a savory select dry rub, seared to a crisp 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 pepper and toasted pine nuts all tossed in a lemon and white wine sauce.

Garnished with shaved asiago cheese and micro-greens. 22

Add a six ounce portion of grilled Alaska salmon. 10

Fireweed Salmon Salad

Alaska salmon grilled to perfection, glazed with our local fireweed honey sauce, fresh herbs, spices and black sesame seeds on a bed of crisp spring greens and arugula with cherry tomatoes, mandarin oranges, green apple, and spiced pecans with a honey lime vinaigrette. 28