



Denali Princess Wilderness Lodge

Signature Breakfast Cuisine

Denali Quiche Lorraine

Denali's version of an egg quiche classic, baked in a potato crust, filled with bacon, onion, parmesan, and goat cheese. Served with a fresh fruit cup \$18

Lingonberry Layered French Toast

Thick sliced brioche bread dipped in traditional egg batter and cooked to a golden brown. Layered with sweet cream cheese and lingonberries and topped with Chantilly cream and warm berry compote. \$18

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Heathy Choices

Yogurt and Blueberry Parfait

Yogurt layered with blueberries and crunch granola. 🍷 \$12

Steel Cut Oats

Simply prepared whole grains oats served with milk and brown sugar, complimented with dried cranberries. \$9
Add fresh berries \$2

Fresh Fruit Cup

A delicious mixture of fresh cut melons, grapes and berries 🍷 \$5

Continental

A warm muffin of your choice served with a fresh fruit cup, chilled juice and coffee or tea. \$15

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Off the Griddle

Glazed Apple Pancakes

Our house made buttermilk cakes topped with spiced apples and warm maple syrup. \$18

Glazed Blueberry Pancakes

Our house made buttermilk cakes topped with blueberry compote and dusted with powdered sugar. \$18

Biscuits and Gravy

Two fully buttermilk biscuits smothered in our hearty country-style sausage gravy. \$14



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Denali Breakfast Specialties

Egg substitute available on request


Alaska Crab Newburg Omelet*

Alaska Crab folded into a fluffy omelet, topped with Newburg sauce and garnished with chive sticks. Served with breakfast potatoes and your choice of toast or a buttermilk biscuit. \$26

Iditarod Scramble*

Diced reindeer sausage, peppers and onions with smoked cheddar cheese. Served with breakfast potatoes and your choice of toast or a buttermilk biscuit. \$22

Alaskan Breakfast*

Two eggs with bacon or Alaskan reindeer sausage. Served with breakfast potatoes and your choice of toast or a buttermilk biscuit.  \$21

Eggs Benedict Florentine*

Sautéed spinach & grilled tomato served on top of an English muffin topped with two poached eggs and Hollandaise sauce. Served with breakfast potatoes. \$23

Smoked Salmon Benedict*

Alaskan smoked salmon on top of an English muffin, topped with two poached eggs and Hollandaise sauce. Served with breakfast potatoes. \$23

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Sides

Hickory Smoked Bacon \$7
Alaskan Reindeer Sausage \$7
One Pancake \$6

Breakfast Potatoes \$5
Toast or Biscuit \$4
Muffin \$5
Blueberry, Chocolate, Apple Cinnamon

Beverages

Coffee \$4.50
Regular or Decaf
Alaska made Felicity Tea \$4.50
Alaskan Breakfast, Felicity Grey, Vanilla Birch,
Tundra Green
Juice \$4.50
Orange, Apple, Cranberry
Milk \$4.50
Soft Drinks \$4.50

 Can accommodate gluten intolerance.

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



KING SALMON

Denali Princess Wilderness Lodge

King Salmon is Alaska's official state fish and just one of the five species of Pacific salmon.

Salmon are legendary fish with an extraordinary and complex life cycle.

From the fresh water of Alaska's rivers, salmon migrate hundreds of miles to spend most of their lives in saltwater, then return to their home rivers to spawn.

Through sustainable management, wild salmon continue to thrive in Alaska.

The King Salmon Restaurant embraces the traditions and legends of Alaska and proudly serves foods of the region respecting and honoring its cooking customs.

Appetizers

Denali Seafood Dip

Fresh chive and herb-infused dip is a guest favorite. Packed with succulent crab, shrimp and cod. Served hot with crostini. 🍷 \$18

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. \$21

Crab Arancini

Crab and creamy risotto balls hand-breaded in herbs and breadcrumbs fried to perfection and served with a Béarnaise sauce \$21



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. 🍷 \$19

Soup and Starter Salads

Classic Hearts of Romaine Caesar

Crisp romaine lettuce topped with parmesan cheese and garlic croutons. Tossed in Caesar dressing. 🍷 \$10

Roasted Pear and Goat Cheese

Spring greens and arugula tossed in house-made champagne vinaigrette topped with roasted pears, dates, candied pecans and goat cheese. 🍷 \$11

Alder Smoked Alaskan Salmon Chowder

Alder-smoked Alaska salmon, blended with tender potatoes and vegetables in a rich and creamy chowder. \$10



These items have been carefully curated leveraging local ingredients and proudly




KING SALMON

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Denali Princess Signature Cuisine

Sea Salt Accented King Salmon*

Grilled and dusted with gray sea salt. Served on a parmesan risotto with a beurre rouge sauce and fresh vegetables.  \$48

Pairs excellent with Sea Sun Pinot Noir by Caymus

Asiago-Crusted Alaskan Halibut*


Fresh halibut encrusted with fresh herbs, asiago cheese, Japanese breadcrumbs than pan-seared. Finished with fried capers and lemon butter sauce and served with parmesan risotto and fresh vegetables. \$45

Simply Grilled Alaskan Sockeye Salmon*

Lightly seasoned and grilled Sockeye Salmon fillet with a subtle blend of tart lemon butter and fresh dill. Served with buttermilk mashed Yukon Gold potatoes and fresh vegetables.  \$36


Featured Entrées

Slow-Roasted Prime Rib*

Salt encrusted to seal its flavor, our whole prime rib is slow roasted to your liking. Served with mashed Yukon Gold potatoes and fresh vegetables and accented with herb au jus. 

10 ounce \$36 • 14 ounce \$44


Alaskan Crab Cluster

Wild Alaska Bairdi crab from the legendary cold waters of the great north. Served with drawn butter and fresh vegetables and Yukon Gold potatoes.  \$53

Filet*

An eight-ounce filet grilled to perfection topped with roasted garlic, thyme and brown butter. Served with buttermilk mashed Yukon Gold potatoes and fresh vegetables.  \$48


Denali Princess Brick Chicken*

A twelve ounce skin-on chicken breast seasoned with a savory select dry rub. Seared to a crisp and enhanced with a mountain berry compote. Served with buttermilk mashed Yukon Gold potatoes and fresh vegetables.  \$31

Coconut Curry Risotto

Creamy coconut curry risotto, topped with roasted sweet potatoes, carrots, red onion, red peppers, parsnips and kale.   \$26

Add a six-ounce portion of grilled Sockeye salmon \$16*

 This seafood comes from a fishery that has been independently certified to the MSC's environmental standard for fishing. msc.org

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Desserts

Blueberry Bread Pudding

Made in house.

Served warm and topped with crème anglaise \$11

A la mode \$6 more



Basque Cheesecake

A crustless cream custard cheesecake topped with diced strawberries and blueberries, topped with whipped cream. \$11

Chocolate Lovin' Spoon Cake

A giant mouthful of chocolate pudding between two layers of dark, moist, chocolate drenched chocolate cake. \$11

A la mode \$6 more

Hand-Crafted Ice Cream

Tillamook Vanilla Bean or Mountain Huckleberry \$6

Warm Apple Crisp

House-made brown sugar, oatmeal and cinnamon topped apple crisp served à la mode. \$12

After Dinner Drinks

Denali Coffee

Denali Spirits Coffee Infused Whiskey with fresh AK Roasters coffee and a splash of Irish Cream. Topped with whipped cream. \$15

Espresso Martini

Chilled Denali Spirits 907 Vodka, Kahlua, espresso and simple syrup, shaken and served up. \$15

Port Wine

Grahams Six Grapes \$12

Grahams 10 yr. Tawny \$15

Grahams 30 yr. Tawny \$30