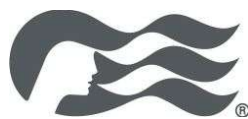




EDGEWATER

Fresh from the Chef's Garden

At Fairbanks Princess Riverside Lodge, we believe the best flavors come straight from the soil. Our Chef's Garden, nestled just outside the kitchen, is a labor of love brimming with seasonal vegetables and fragrant herbs grown with care. From crisp radishes and just-picked zucchini to handfuls of fresh dill and basil, we let the garden guide what's cooking each day. And when it's time to unwind, our bartenders reach for the garden's mint to craft refreshing cocktails that taste like summer in a glass. It's our way of bringing a little Alaska sunshine to your plate and your glass and sharing the simple joy of food and drink that's truly garden to table.




EDGEWATER

STARTER


SALMON CAKES

Alaskan Sockeye served with a roasted red pepper aioli. \$16

SPINACH & ARTICHOKE DIP

A blend of artichokes, spinach & parmesan cheese with tortilla chips.  \$14

GRILLED SCALLOPS

Served with sweet corn puree, crumbled bacon, basil oil & scallions.  \$22

CHEDDAR JACK PIEROGI'S

House-made pierogi's stuffed with roasted garlic potatoes & cheddar jack cheese. Served with caramelized onions & horseradish sour cream. \$16


PULL APART ROLLS

Fresh baked garlic rosemary rolls served with whipped butter. \$9

CALAMARI

Golden fried calamari strips served with a house-made cilantro jalapeno lime aioli. \$16

CRAB & BRIE DIP

A blend of claw, arm & crab leg meat with creamy brie fresh herbs & spices with tortilla chips.  \$20

COCONUT SHRIMP

Coconut crusted shrimp with a mango beurre blanc, pineapple salsa & gochujang sweet chili. \$19

LETTUCE WRAPS

Choice of chicken or tempura battered tofu in a sweet chili sauce with ginger served atop bibb lettuce topped with pickled vegetables, peanuts & lime zest. \$19


PARMESAN TRUFFLE FRIES

Crispy, fried & topped with black truffle oil, shaved parmesan & parsley. Served with roasted garlic aioli.  \$14

SOUP AND SALAD

TOMATO BASIL SOUP \$9/12

CAESAR SALAD


*Fresh romaine & radish from our Chef's garden, tossed with house-made croutons, parmesan cheese & Caesar dressing.  \$10/14
Add chicken \$8 Add salmon* \$13*

SMOKED SALMON CHOWDER \$10/14

STRAWBERRY BALSAMIC SALAD

*Seasonal greens with strawberries, feta, applewood-smoked bacon, dried cranberries, candied pecans & balsamic dressing.  \$10/15
Add chicken \$8 Add salmon* \$13*

GLACIER SALAD

*Seasonal greens with granny smith apples, raisins, gorgonzola crumbles, candied pecans, with a raspberry vinaigrette.  \$18
Add chicken \$8 Add salmon* \$13*

 Can accommodate gluten intolerance, please specify

**Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.*




ENTREES

  **PARMESAN HALIBUT**

Alaskan halibut encrusted with panko & parmesan cheese with a coconut curry sauce. Served with herbed oil couscous & seasonal vegetables. \$45


GRILLED N.Y. STRIP*

12 ounce steak topped with chimichurri. Served with mashed potatoes & seasonal vegetables.  \$48

PULLED PORK SANDWICH

House-smoked pulled pork topped with bourbon BBQ sauce, coleslaw & crispy onion straws served on a brioche bun. Served with coleslaw or house-made potato chips.  \$20

STERNWHEELER BURGER*

Wagyu beef patty topped with white cheddar, hickory-smoked bacon, bibb lettuce, tomato & roasted garlic aioli on a brioche bun. Served with coleslaw or French fries.  \$24

WHITE TUSCAN GNOCCHI

Potato gnocchi tossed in a Tuscan garlic cream sauce with sun-dried tomatoes, spinach & grilled chicken served with garlic bread. \$30

TOFU & VEGETABLE BOWL

Tempura battered tofu flash fried then tossed in a gochujang sweet chili sauce served atop jasmine rice with seasonal vegetables. \$22


 **ALASKA SOCKEYE SALMON***

Grilled & glazed with our gochujang sweet chili sauce. Served with herbed oil couscous & sauteed spinach.  \$36

 **FISH & CHIPS**

Beer-battered Alaskan cod fried to a golden brown. Served with tartar sauce, coleslaw & French fries. Three Piece \$22


SMOKED BRISKET SANDWICH

House-smoked chopped beef brisket topped with bourbon BBQ sauce, coleslaw & crispy onion straws served on a brioche bun. Served with coleslaw or house-made potato chips.  \$24


BACON WRAPPED MEATLOAF

A blend of seasoned bison, beef & pork wrapped in bacon. Finished with a red wine mushroom demi-glace. Served with creamy mashed potatoes & seasonal vegetables. \$34


HOUSE-SMOKED HALF CHICKEN

Half roasted chicken; served with bourbon BBQ sauce, house-made potato chips, brown sugar baked beans & coleslaw.  \$30

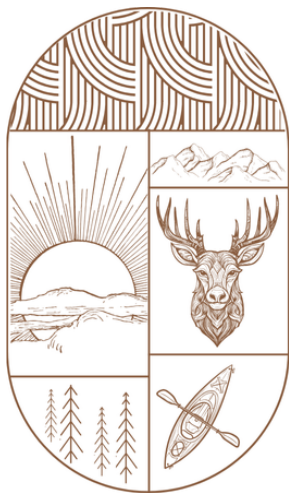
POLENTA & VEGETABLE BOWL

Creamy polenta topped with roasted seasonal vegetables, drizzled with basil-infused olive oil & topped with feta.  \$22

 *This entree has been carefully curated leveraging local ingredients and proudly included in our North to Alaska Program.*

 *This seafood comes from a fishery that has been independently certified to the MSC's environmental standard for fishing.msc.org*MSC-C-65865*





EDGEWATER

SIGNATURE COCKTAILS

SPRUCE COLLINS

Denali Spirits Spruce Tip gin, house-made sweet and sour mix, seltzer, and Bordeaux cherry. \$14



ALASKA WINE SPRITZER

Bear Creek Winery's Strawberry Rhubarb wine and Sprite. \$14

ALASKA BERRY PUNCH

Anchorage Distillery Blueberry vodka, Anchorage Distillery Raspberry vodka, fresh strawberries, and lemonade. \$18

MAULED MARY

Absolut Peppar vodka, house-made bloody mary mix, pickled green beans, bleu cheese stuffed olives, lemon wedge, and candied bacon. \$17

PRINCESS 68 BELOW MULE

Fairbanks 69 Below potato vodka is produced from our very own Chef's Garden potatoes in the Golden Heart City. A mixture of 68 Below vodka, cucumber, blueberries, lime juice, simple syrup, mint, and Fever-Tree ginger beer. \$17



PRINCESS LOVE LINE

24k GOLD MARGARITA

1800 Tequila, Cointreau, Grand Marnier, and margarita mix. \$18

MIDNIGHT MOOSE

Anchorage Distillery whiskey, butterscotch liqueur, espresso, cream, and maple syrup. \$18

SEA LEGS

Pantalones Reposado, Luxardo Maraschino, lime juice, grapefruit juice, agave syrup, and soda. \$17

WHITE GOLDEN RUSH

Anchorage Distillery whiskey, Cointreau, coconut, lime juice, and simple syrup. \$17



Curated from the Princess Cruise Shipboard cocktail library.



This cocktail has been carefully curated, leveraging local ingredients, and proudly included in our North to Alaska program.



LOCALS FAVORITES

ALPENGLOW MOJITO

*Bacardi rum, mint, lime, fresh strawberries,
simple syrup, and seltzer. \$16*

BAKED ALASKA

*Absolut Vanilla vodka, Creme de Cacao,
Chambord, simple syrup, lemon juice, and
fresh raspberries. \$18*

BIRCH 'N SMOKE

*Maker's Mark bourbon, Domaine de Canton
ginger liqueur, lemon juice, simple syrup,
bitters, orange peel, and a cinnamon stick.
\$17*

SUNSET MARTINI

*Smirnoff Orange vodka, triple sec, cranberry
juice, lemon juice, lime juice, with a locally
made Alaska Frost Cranberry Orange sugar
rim. \$17*

BLACKBERRY SMASH

*Maker's Mark bourbon, blackberry puree,
simple honey, and lemon juice. \$17*

LOWBUSH LEMON DROP

*Anchorage Distillery Blueberry vodka, lemon
juice, simple syrup, with a locally made
Alaska Frost Blueberry Vanilla sugar rim.
\$17*

SPRUCE TIP SPRITZER

*Denali Spirits Spruce Tip gin, St. Germain
Elderflower liqueur, basil, blackberries, lemon
juice, simple syrup, and seltzer. \$17*

ALCOHOL FREE BEVERAGES

RIVERSIDE MULE

*Blueberries, cucumber, lime juice, mint,
simple syrup, and Fever-Tree Ginger Beer.
\$9*

ARCTIC BERRY LEMONADE

*Raspberries, blueberries, blackberries, and
lemonade. \$9*

BLACKBERRY NO-JITO

*Blackberries, cranberry juice, mint, lime,
and seltzer. \$9*

BROKEN TOOTH ROOT BEER

Broken Tooth Brewery, Anchorage, AK \$6

FRONTIER WILD BLUEBERRY CREAM SODA

49th State Brewing, Healy, AK \$6

DENALI BREWING UP THE TRACKS IPA

Non-Alcoholic \$8



DRAUGHT BEER

Alaskan Brewing Amber \$9

*Juneau, AK
5.3% ABV*

Alaskan Brewing White \$9

*Juneau, AK
5.3% ABV*

Glacier Brewhouse Blonde \$9

*Anchorage, AK
5% ABV*

Denali Brewing Permafrost Lager \$9

*Talkeetna, AK
5.9% ABV*

Denali Brewing Single Engine Red \$9

*Talkeetna, AK
5.7% ABV*

Midnight Sun Brewing Killer Hefe \$9

*Anchorage, AK
5.5% ABV*

Midnight Sun Brewing Pleasuretown IPA \$9

*Anchorage, AK
6.3% ABV*

Matanuska Backcountry Blueberry Ale \$9

*Palmer, AK
5% ABV*

BOTTLED & CANNED

Corona \$8

Budlight 16oz \$8

Budweiser 16oz \$8

Denali Brewing Chuli Stout \$8

**Denali Brewing Cider Works
Northwind Cider \$8**

**Alaskan Brewing Hard Seltzer
Lemon Lime \$8**

Denali Spirits Blueberry Mojito \$12

HALF BOTTLE WINE

J Lohr Seven Oaks Cabernet Sauvignon

Paso Robles \$28

Kim Crawford Sauvignon Blanc

California \$32



RED WINE

- Sea Sun by Caymus Pinot Noir**
California \$15/49
- Montinore Red Cap Pinot Noir**
Willamette Valley \$58
- Meiomi Pinot Noir**
California \$52
- Aurora Shiraz**
Australia \$12/42
- Seghesio Angela's Table Zinfandel**
Sonoma, California \$44
- Old Ghost Lodi Zinfandel**
Lodi \$58
- Tilia Malbec**
Argentina \$11/39
- Marietta Old Vine Red**
California \$13/44
- The Prisoner Red Blend**
California \$89
- Melrosa Jason Aldean Red Blend**
California \$11/48
- Sutter Home Merlot**
California \$9/29
- Milbrandt Merlot**
Washington \$13/44
- Decoy Merlot**
Sonoma, California \$58
- Sutter Home Cabernet Sauvignon**
California \$9/29
- Aurora Cabernet Sauvignon**
Australia \$12/42
- J Lohr Seven Oaks Cabernet Sauvignon**
Paso Robles \$46
- Simi Cabernet Sauvignon**
Sonoma, California \$62
- Bonanza by Caymus**
Napa Valley \$15/56
- Caymus Cabernet Sauvignon**
California \$138

WHITE WINE

- Salmon Creek Brut - 187mL**
California \$11
- Villa Sandi "Romero Britto Princess Love"**
Italy \$12/39
- Argyle Brut**
Oregon \$64
- Sutter Home Chardonnay**
California \$9/29
- Kendall Jackson Reserve Chardonnay**
California \$11/42
- Sea Sun by Caymus Chardonnay**
California \$15/49
- Sonoma Cutrer Chardonnay**
Russian River \$56
- Rombauer Carneros Chardonnay**
Napa Valley \$82
- Kim Crawford Sauvignon Blanc**
Marlborough \$15/54
- Melrosa Jason Aldean Sauvignon Blanc**
New Zealand \$11/48
- Sutter Home Pinot Grigio**
California \$9/29
- La Bella Pinot Grigio**
California \$11/38
- Chateau Ste. Michelle Riesling**
Washington \$11/36
- Conundrum White by Caymys**
California \$48
- Sutter Home White Zinfandel**
California \$9/29
- Bear Creek Strawberry Rhubarb**
Homer, AK \$14/48
- La Vielle Ferme Rose**
France \$10/38
- Bonanza by Caymus**
Napa Valley \$15/56
- Caymus Cabernet Sauvignon**
California \$138





DESSERTS

BAKED ALASKA

Dense yellow cake layered with huckleberry ice cream, finished with toasted Swiss meringue and served alongside a tart berry coulis. \$13

STRAWBERRY RHUBARB CRUMBLE

Chef's garden Alaskan rhubarb and strawberries baked beneath a cinnamon-brown sugar crumble, finished with vanilla bean ice cream. \$12

PEANUT BUTTER PIE JAR

Peanut butter mousse layered atop a buttery Oreo cookie crumble and finished with a decadent chocolate ganache. \$12



APPLE CRISP

Warm Fuji apples baked beneath a nutmeg-cinnamon brown sugar crumble, finished with a scoop of vanilla bean ice cream. \$12

CRÈME BRÛLÉE

Silky vanilla crème brûlée infused with real vanilla bean, finished with a perfectly caramelized sugar crust. 🌱 \$12

CHEESECAKE WITH BERRY COULIS

Classic New York-style cheesecake finished with a vibrant triple-berry sauce. \$12



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