



## STARTERS

### DEEP FRIED CAULIFLOWER

Crispy battered florets, tossed with spicy buffalo sauce, served with celery and carrot sticks, and a side of blue cheese dressing. \$17



### SALMON SPREAD

Alaska smoked salmon cream cheese spread, served with french baguette slices and garnished with dill. \$18

### ALASKAN BREAD PLATE

French bread served with balsamic and olive oil dipping sauce. \$8



### CRAB CAKES



Two crispy panko coated king crab cakes served with house made spicy remoulade sauce. \$20



### SHRIMP COCKTAIL

Five poached shrimp served with cocktail sauce and lemon. \$18

## SOUP & SALAD

### SMOKED SALMON CHOWDER

Alder-smoked Alaskan salmon, blended with tender potatoes and vegetables in a rich and creamy chowder.

Cup \$9 | Bowl \$12

### CLASSIC CAESAR SALAD

Crisp romaine lettuce topped with cherry tomatoes, parmesan cheese and garlic croutons. Tossed in Caesar dressing.

Half \$7 | Full \$12

Add chicken \$7 |  Add salmon \$12



### SOUTHWEST SALAD

Crisp romaine lettuce topped with roasted peppers, black beans, corn, feta cheese, and ancient grains.

Half \$12 | Full \$16

Add Chicken \$7 |  Add Salmon \$12

### SOUP OF THE DAY

House made soup of the day.

Cup \$9 | Bowl \$12



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



Can accommodate vegetarian diet



Recipe made using local Alaskan ingredients



Gluten intolerance can be accommodated



The MSC label is only applied to wild fish or seafood from fisheries that have been certified to the MSC Fisheries Standard, a set of requirements for sustainable fishing

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



## ENTRÉES



### COPPER RIVER SALMON



Pan-seared with an herb and citrus gremolata butter, served with seasonal vegetables and a grain and kale blend. \$38



### SAFFRON ROCKFISH



Pan-seared and drizzled with orange-saffron cream sauce, served with seasonal vegetables and a grain and kale blend. \$37



### ROASTED ANGUS PRIME RIB

Slow-cooked daily, served with au jus and horseradish cream sauce, served with mashed potato and seasonal vegetables.

McCarthy Cut (14 oz.) \$40

Kennecott Cut (10 oz.) \$35

To ensure the quality of our slow-cooked prime rib, quantities are limited.



### MUSHROOM RAVIOLI

Drizzled in a brown butter sauce, sautéed exotic mushrooms garnished with toasted hazelnut topping, parsley and pea sprouts. \$22

Add Chicken \$7 |  Add Salmon \$12

### AURORA GLAZED DUCK

Drizzled with a blackberry-red wine reduction and served over grain and kale blend with seasonal vegetables. \$45



### PICADILLO FIREBOX

Fire-roasted red pepper stuffed with a vegan picadillo filling of roasted corn, black beans, golden raisins, green olives, tomatoes, fresh herbs, and spices, served on a bed of grain and kale blend with fried plantains. \$37



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## COCKTAILS

### MIDNIGHT MOOSE

*Stillbrook Whiskey, espresso, maple syrup, butterscotch liqueur, and a splash of cream, topped with a cinnamon dusting. \$18*

### ALASKA WINE SPRITZER

*Bear Creek Winery's Strawberry Rhubarb Wine over ice, topped with a splash of soda & Sprite. \$14*

### JOHNNY NEWCOME

*Denali Distillery Spruce Tip Gin, elderflower liqueur, simple syrup, lemon bitters, rhubarb bitters, and a splash of soda. \$14*

### WHITE GOLDEN RUSH

*Denali rum, coconut milk, lime, and Cointreau with a touch of sweetness. Served over ice in a gold and coconut-rimmed glass with cherry and orange garnish. \$14*

### SPRUCE COLLINS

*Denali Distillery Spruce Tip Gin, house-made sweet & sour, and a splash of soda. Finished with a Bordeaux cherry. \$14*

### 24k MARGARITA

*Pantalones Blanco Tequila, Cointreau, and house-made sweet & sour, Grand Marnier float. Served on the rocks. \$18*



Curated From the Princess Cruise shipboard cocktail library

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## B E E R

### DRAUGHT

\$9

Amber, *AK Brewing*  
White, *AK Brewing*  
Permafrost Lager, *Denali Brewing*  
Pilsner, *King Street*  
IPA, *King Street*  
Deep Powder Porter, *Matanuska Brewing*

### CANS & BOTTLES

\$8

Up the Tracks N.A. IPA, *Denali Brewing*  
Coors Light  
Bud Light  
Stella Artois  
Northwind Cider, *Alaska Cider works*  
Cherry - Grapefruit Spruce Tip Seltzer, *Alaskan Brewing*

#### **Betty Booze Cocktails:**

\$12

Sparkling Tequila with Oak Smoked Lemonade  
Tequila Smoky Pineapple Cocktail  
Tequila with Lime Shiso

#### **Stoller Swing Rose Bubbles**

\$12

#### **Valdez Brewing 16oz cans:**

\$14

Salted Chocolate Porter  
Hopwater N/A  
Seasonal Sour  
Little Odyssey IPA  
Propwash Pilsner



## WINE

### SPARKLING, WHITE & ROSE

Argyle Brut	\$64
Sutter Home Chardonnay	\$9/\$29
Sea Sun by Caymus Chardonnay	\$15/\$49
Kendall Jackson Chardonnay	\$11/\$42
Sutter Home Pinot Grigio	\$9/\$29
La Bella Pinot Grigio	\$11/\$38
Kim Crawford Sauvignon Blanc	\$15/\$54
Chateau Ste Michelle Riesling	\$15/\$54
Conundrum White by Caymus	\$48
La Vieille Ferme Rose	\$10/\$38
Sutter Home White Zinfandel	\$9/\$29
Bear Creek Winery Strawberry Rhubarb	\$14/\$48

### RED

Argyle Bloom House Pinot Noir	\$58
Sea Sun by Caymus Pinot Noir	\$15/\$49
Sutter Home Merlot	9/\$29
Milbrandt Merlot	\$13/\$44
Decoy Merlot	\$58
Chateau Ste Michelle Syrah	\$44
Sutter Home Cabernet Sauvignon	\$9/\$29
J Lohr Seven Oaks Cabernet Sauvignon	\$13/\$46
Caymus Napa Valley Cabernet Sauvignon	\$30/\$138
Simi Sonoma Cabernet Sauvignon	\$62
Seghesio Sonoma Zinfandel	\$44
Old Ghost Zinfandel	\$58
Tilia Malbec	\$11/\$39
Cavaliere D'Oro Chianti Classico Reserva	\$49



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## WINE

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### HALF BOTTLES

Kim Crawford Sauvignon Blanc	\$36
Markham Merlot	\$39

### AFTER DINNER DRINKS

Graham's Six Grapes Porto	\$12
Graham's 10 Year Tawny Porto	\$15
Graham's 30 Year Tawny Porto	\$30

### DESSERTS

Basque Cheesecake	\$14
Brownie Sundae	\$14
Ice Cream <i>Vanilla</i>   <i>Huckleberry</i>	\$6
Berry Crisp	\$14
Carrot Cake	\$14
Flourless Chocolate Torte	\$14