



FANNIE Q'S SALOON

DENALI PRINCESS WILDERNESS LODGE • DENALI, ALASKA

starters

JALAPEÑO CRAB DIP \$16

Alaska crab, house-pickled jalapeños, parmesan & shaved white onion, served with crostinis.

CALAMARI \$15

Crispy fried, Arrabiata dipping sauce, caramelized lemon.

FRENCH ONION DIP \$11

Minced chives, pickled onion, and sour cream. Served with sea salt Ruffles chips.

TATCHOS \$15

Crispy tater tots topped with bacon crumbles, pickled jalapenos, pico de gallo, cilantro. Melted with Monterey jack cheese.

soups & salads

ICEBERG SALAD

Provolone, ciliegine, pepperoncini, pickled red onion with house creamy Italian vinaigrette.

Starter \$8 Entrée \$14

COBB SALAD \$15

Romaine hearts, vine ripe tomato, avocado, bacon, egg, blue cheese and red onion with house made ranch dressing.

Add Salmon to salads \$12

GARDEN TOMATO SOUP \$11

drinks

FRESH \$4

Juice, Hot Coffee, Tea

FOUNTAIN \$4

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Fanta

BROKEN TOOTH ROOTBEER \$6

49TH STATE BLUEBERRY CREAM SODA \$6

WILDBERRY LEMONADE \$6

entrees

BRAISED PORK SHOULDER \$34

Slow roasted with apricot-maple glaze. Served with roasted garlic broccolini and a crispy corn cake.

FISH & CHIPS \$22

Three pieces of house beer battered Alaska cod, served with tater tots & lemon aioli.



*SEARED LIME CHIPOTLE CRUSTED

ALASKAN HALIBUT \$42

topped with romesco beurre blanc and served with roasted pepper, fennel relish and crispy corn cake.

VEGGIE BOWL \$18

Farro grain, sugar snap peas, red radish, roasted garlic broccolini, yams, toasted pepitas with Tahini lemon vinaigrette. Garnished with fresh chives.

sandwiches

Served with your choice of garlic parmesan tater tots or steamed broccolini

*FANNIE Q'S BURGER \$21

1/3 lb. burger patty with Smoked Maple Whiskey BBQ Sauce, bacon, provolone and caramelized onions on a brioche bun with lettuce and tomato.

FRIED CHICKEN SANDWICH \$19

Panko parmesan breaded chicken breast flash fried with spicy shredded slaw, swiss and lemon aioli on a brioche bun.

CHEESE STEAK SANDWICH \$21

Seared ribeye, caramelized onions, sauteed mushrooms with creamy mornays sauce. Served on a hoagie roll.



*ALASKAN SALMON SANDWICH \$28

Blackened seared Salmon on a brioche bun with lemon aioli, lettuce, tomato and red onion.



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

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