



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 salt water, 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 Bearnaise 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

Alder Smoked Alaskan Salmon Chowder

Alder-smoked Alaska salmon, blended with tender potatoes and vegetables in a rich and creamy chowder. \$9

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. \$10



Can accommodate gluten intolerance



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

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

Pairs excellent with Sea Sun Pinot Noir by Caymus



Asiago-Crusted Alaskan Halibut*

Fresh halibut encrusted with fresh herbs, asiago cheese, Japanese breadcrumbs then 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 ENTREES

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 \$32

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](https://www.msc.org)

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