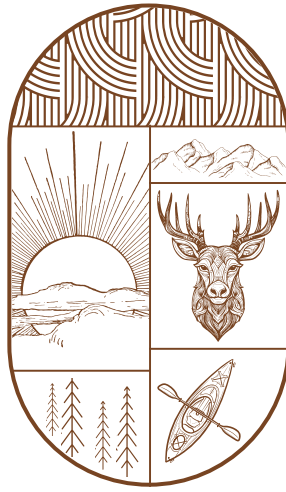


EDGEWATER

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

COCONUT SHRIMP

Coconut crusted shrimp with a mango citrus beurre blanc, pineapple salsa and hot honey. \$19

PULL APART ROLLS

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

SPINACH & ARTICHOKE DIP 🌿

A blend of artichokes, spinach and parmesan cheese with tortilla chips. \$13

GRILLED SCALLOPS

Grilled scallops with sweet corn puree, crumbled bacon, basil oil and green onions. \$22

BISON MEATBALLS

House-made bison meatballs on herbed ricotta and topped with marinara sauce. Finished with grated parmesan cheese. \$16

CRAB CAKES

Alaskan crab cakes with lemon dill aioli. \$20

SOUP AND SALAD

SMOKED SALMON CHOWDER \$9/12

TOMATO BASIL SOUP \$8/11

CAESAR SALAD 🌿

Fresh romaine and radish from our Chef's garden, tossed with house-made croutons, parmesan cheese and Caesar dressing. \$9/12
Add chicken \$7 Add salmon \$12

STRAWBERRY BALSAMIC SALAD 🌿

Seasonal greens with strawberries, feta, hickory-smoked bacon, dried cranberries, candied pecans and balsamic dressing. \$10/15
Add chicken \$7 Add salmon \$12

KALE SESAME SALAD 🌿

A fresh mix of kale, cabbage, edamame, bell pepper, carrot, green onion, cilantro and peanuts with a sesame ginger vinaigrette. \$15.
Add chicken \$7 Add salmon \$12

🌿 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 ENCRUSTED HALIBUT



*Alaskan halibut encrusted with panko and
parmesan cheese with a coconut curry sauce.*

*Served with herbed butter couscous and
mixed vegetables. \$44*

STERNWHEEL BURGER

*Beef patty topped with Denali Lager sautéed
mushrooms, caramelized onions, white cheddar
cheese, tomato, lettuce and garlic Dijon aioli on a
potato bun. Served with coleslaw or French fries. \$19*

BACON WRAPPED MEATLOAF

*A blend of seasoned bison, beef and pork
wrapped in bacon and then finished with a red
wine pan sauce. Served with creamy mashed
potatoes and seasonal vegetables. \$32*



BLUEBERRY BOURBON GLAZED SALMON

*Grilled salmon glazed with our blueberry
bourbon sauce. Served with herbed butter
couscous and sautéed spinach. \$36*

POLENTA & VEGETABLE BOWL

*Creamy polenta topped with roasted seasonal
vegetables, drizzled with basil-infused olive oil and
topped with feta. \$21*

GRILLED RIB-EYE

*16oz grilled rib-eye with compound herb butter. Served
with mashed potatoes and
fresh vegetables. \$48*

WHITE TUSCAN GNOCCHI

*Potato gnocchi tossed in a Tuscan garlic cream
sauce with sun-dried tomatoes, spinach and grilled
chicken served with garlic bread. \$29*

FISH TACOS

*Three corn tortillas with seared cod, cilantro lime
slaw and avocado crema. Served with tortilla
chips and salsa. \$21*

FISH AND CHIPS

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

Desserts

BAKED ALASKA WITH HUCKLEBERRY ICE CREAM \$13

STRAWBERRY RHUBARB CRUMBLE WITH VANILLA ICE CREAM \$12

PEANUT BUTTER PIE JAR \$12

CREME BRULEE \$12

CHEESECAKE WITH BERRY \$12 COULIS



This entrée 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*