

# princess sailaway dinner

## freshly baked breads

*Specially crafted for tonight's menu*

## beverages

*See our wine list, Medallion app menu or QR code menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection*

## starters, soups, salad

**Marinated Goat Cheese and Vegetable Antipasto (v)**  
grilled eggplant, zucchini, bell pepper, tomatoes, basil oil

**House-Made Gravlax of Wild Alaskan Salmon\* 📍**  
dill-cured with hints of citrus, honey-mustard sauce

**Seared Garlic Prawns**  
basil-tomato fondue, olives and garlic, baguette

**Greek Salad (v)**  
cucumber, tomato, feta, red onion, kalamata olives,  
red bell pepper, choice of dressings

**Rum-Infused Pina Colada Chilled Soup (v)**  
coconut-pineapple

**Baked Potato Soup**  
sour cream, chives, cheddar cheese

(v) Vegetarian (gf) Gluten-Free 📍 Local Eats Alaska Flavors

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

## pasta

**Linguine and Clams**  
tomato, white wine, garlic

**Fettuccine Alfredo**  
rich parmesan cream sauce

## mains

**Asparagus Risotto (v)**  
ricotta, parmesan shavings

**Pan-Fried Alaskan Cod\* ♡**  
glazed carrots, creamy mashed potatoes, lemon-caper butter

**Bering Seafood Stew ♡**  
shrimp, mussels, cod, clams, garlic ciabatta toast

**Cajun Fried Chicken**  
mashed potatoes, coleslaw, biscuit, gravy

**Roast Pork Tenderloin Medallions\***  
sauteed brussels sprouts, garlicky sweet potato mash, wine-braised apples,  
huckleberry jam, parsnip chip garnish

**Alaskan Ale-Braised Short Ribs ♡**  
wild mushrooms, broccoli, brie polenta, pan jus



## princess favorites

**Princess Shrimp Cocktail**  
lettuce chiffonade, cocktail sauce

**Classic Caesar Salad (v)**  
romaine, garlic croutons, parmesan,  
creamy caesar dressing  
*customize your salad with:*  
kale, chickpea croutons (gf)

**French Onion Soup**  
gruyère cheese, crouton

**Seared Wild Alaskan Sockeye Salmon\* ♡**  
minty pea puree, broccoli & yellow  
cauliflower florets, crispy chickpea garnish


**Grilled New York Strip Steak\* 8oz**  
garlic herb butter, french fries, vegetables

### Make the evening extra special

<b>Filet Mignon* 8 oz - elegant and tender, with red-skin mashed potatoes and sautéed mushrooms</b>	\$19
<b>Lobster Tail 6-7 oz - sweet and succulent, with red-skin mashed potatoes and grilled asparagus</b>	\$19
<b>The Perfect Match* - filet mignon &amp; lobster tail, with choice of sides</b>	\$29

# Life's Sweetest Reward

Vanilla Mascarpone &  
Blueberry Cremeux  
lime biscuit, berry coulis

Sugar-Free Lemon Cream Pie   
orange coulis

Milky Chocolate-Hazelnut Soufflé  
amaretto sabayon

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## princess favorites



Princess Love Boat Dream - heart-shaped dessert with layers of chocolate-raspberry mousse and vanilla-raspberry cream on a shortbread cookie base

Lychee, Raspberry & Rose Mousse - coconut crisp, almond biscuit

Traditional New York Cheesecake  
macerated strawberries


Warm Alaskan Blueberry Cobbler  
buttermilk biscuit, vanilla gelato

Gelato Baked Alaska  
chocolate sauce

Create Your Own Sundae  
vanilla or chocolate ice cream, raspberry sorbet  
toppings: strawberry, chocolate, butterscotch, caramel or pineapple  
whipped cream

Brie & Gouda Cheese  
dried apricots, port wine reduction

Sweet & Nutritious Fruits  
lemon twist, mint

 Sugar-Free

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