

princess 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

Tropical Fruit Cup, Macadamia Nuts (v)
melon, papaya, mango, lemon-honey dressing

Hot Smoked Alaskan Steelhead Salmon Cocktail 📍
potato and sour cream

Warm Alaskan Shrimp and Spinach Dip 📍
toasted parsley-butter croutons

Assorted Greens with Avocado (v)
grapefruit and ginger grenadine

Banana Rum Soup (v)
honey, vanilla, cream

Fishermans Clam Chowder 📍
clams, potatoes, bacon

(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

Penne alla Vodka

tomato cream sauce, sweet peas,
fresh basil, grated parmigiano-reggiano

Fettuccine Alfredo

rich parmesan cream sauce

mains

Goat Cheese and Leek Quiche (v)

sun-dried tomato crema, spinach salad

Parmesan & Panko Baked Cod 📍

roasted vegetables, olive oil crushed potatoes, caper gherkins dip

Vermouth-Steamed Clams with Shrimp 📍

tomato, fennel, dill, grilled sourdough

Whole Roasted Turkey

roasted brussels sprouts, sweet potato mash, apple-sage stuffing,
cranberry jam, turkey jus gravy

Choucroute

smoked pork, sausage, parsley potatoes, sauerkraut

Beef Stroganoff*

sautéed beef strips, egg noodles, paprika demi-glace,
mushrooms, pickles, sour cream



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,

Orange Dill Gremolata* 📍

beets, carrots, kale

Grilled New York Strip Steak* 8oz


garlic herb butter, french fries, vegetables

Make the evening extra special

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

Life's Sweetest Reward

Carrot Cake
cream cheese frosting

Sugar-Free Milk Chocolate
Mousse Cake 
whipping cream

Banana, Chocolate and Dark Rum Mousse Tart
chocolate shortcrust

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, passion fruit 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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