

princess farewell 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

Watermelon with Feta Cheese (v)
pumpkin seeds, mint syrup drizzle

Alaskan Cocktail 📍
shrimp, bay scallop, cod, citrus mayonnaise

Crispy Salmon Cake* 📍
poached egg, hollandaise sauce

Tropical Fruit Soup (v)
banana, mango, pineapple, passion fruit, lemongrass

Alaska-Style Fish Soup 📍
white fish, salmon, shrimp, mussels, shellfish broth,
herb crostini

(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

Spinach Ricotta Ravioli
pesto sauce, parmesan

Fettuccine Alfredo
rich parmesan cream sauce

mains

Grilled Marinated Portobello Mushroom (v)
roasted butternut squash, chipotle-squash cream, rosemary apples,
port-glazed shallots, toasted almond garnish

Grilled Kingklip Palermitana* ♡
olives, beans, tomato, red onion

Crispy Sweet & Sour Shrimp
jasmine rice, stir-fried vegetables

Braised Lamb Shank
three-bean ragout, gremolata, snow peas

Crackling Pork Belly
sticky rice, savoy cabbage, chilli ginger soy glaze

Slow-Roasted Prime Rib, Rosemary Jus*
baked potato, green beans, char-grilled tomato



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

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

Gelato Baked Alaska
chocolate sauce

Sugar-Free Chocolate-Tapioca Pudding 
toasted almonds

Deep Dish Apple Pie
vanilla anglaise

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


Caramel Pecan Turtle Cheesecake
butterscotch sauce

French Vanilla Bean Crème Brûlée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream, cherry 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