

King Salmon Young Explorers

Breakfast

Alaskan Breakfast \$9

French Toast \$8

Steamed Oatmeal \$5

Dinner

Served with Fries

Hamburger \$8

Grilled Salmon \$14

Kraft Macaroni & Cheese \$7

Corn Dog \$8

Chicken Tenders \$8

Vegetable or fruit cup can be substituted for Fries



Alaska



J	U	N	D	E	N	A	L	I	J	G	O	L
W	H	E	A	W	U	B	R	G	O	U	D	R
H	I	B	E	R	A	E	A	C	G	O	N	U
A	G	L	A	R	S	A	L	W	T	L	D	E
L	O	A	L	E	U	T	I	A	N	I	S	L
E	L	N	T	O	T	U	D	N	R	A	C	A
S	T	C	C	U	W	D	E	A	L	G	L	C
A	R	H	A	T	N	P	N	I	K	E	E	A
L	U	O	R	U	I	D	T	W	I	L	L	S
M	S	R	I	N	L	W	O	A	O	W	A	P
O	S	A	B	D	L	F	A	I	R	B	A	N
N	H	G	O	L	D	R	U	S	H	M	L	A
A	I	E	U	S	A	L	M	N	O	A	I	L
R	S	B	E	A	R	S	A	R	C	T	I	G
C	A	R	C	T	C	I	R	M	O	U	N	T
T	G	L	A	C	I	E	R	S	A	R	C	T

Find the words in the puzzle.
Words are hidden →, ↓, and ↘.



ALEUTIAN ISLANDS	JUNEAU
ANCHORAGE	LARGEST STATE
ARCTIC CIRCLE	MOUNTAINS
BEARS	NOME
CARIBOU	SALMON
DENALI	TUNDRA
FAIRBANKS	WHALES
GLACIERS	WILLOW PTARMIGAN
GOLD RUSH	





SIGNATURE BREAKFAST CUISINE

Denali Quiche Lorraine

Denali's version of an egg quiche classics, baked in a potato crust, filled with bacon, onion, parmesan and goat cheese.

Served with a fresh fruit cup \$18

Lingonberry Layered French Toast

Thick sliced brioche bread dipped in traditional egg batter and cooked to a golden brown. Layered with sweet cream cheese and lingonberries and topped with Chantilly cream and warm berry compote. \$18

HEALTHY CHOICE

Yogurt and Blueberry Parfait

Yogurt layered with blueberries and crunch granola. \$9

Steel Cut Oats

*Simply prepared whole grains oats served with milk and brown sugar, complimented with dried cranberries. \$9
add fresh berries \$2*

Fresh Fruit Cup

A delicious mixture of fresh cut melons, grapes and berries \$6

Continental

A warm blueberry or bran muffin served with a fresh fruit cup, chilled juice and coffee or tea. \$13

OFF THE GRIDDLE

Glazed Apple Pancakes

Our house made buttermilk cakes topped with spiced apples and warm maple syrup. \$16

Glazed Blueberry Pancakes

Our house made buttermilk cakes topped with blueberry compote and dusted with powdered sugar \$16



Can accomodate gluten intolerance



DENALI BREAKFAST SPECIALTIES

Egg substitute available on request

Alaska Crab Newburg Omelet*

Alaska Crab folded into a fluffy omelet, topped with Newburg sauce and garnished with chive sticks. Served with breakfast potatoes and your choice of toast or a buttermilk biscuit. \$26

North Pole Scramble*

Diced reindeer sausage, peppers and onions with smoked cheddar cheese. Served with breakfast potatoes and your choice of toast or a buttermilk biscuit. \$22

Alaskan Breakfast*

Two eggs with bacon or Alaskan reindeer sausage. Served with breakfast potatoes and your choice of toast or a buttermilk biscuit. \$20

Biscuits and Gravy

Two fluffy buttermilk biscuits smothered in our hearty country-style sausage gravy. \$14

Florentine Eggs Benedict*

Sautéed spinach & grilled tomato served on top of an English muffin topped with two poached eggs and hollandaise. Served with breakfast potatoes. \$23

Smoked Salmon Benedict*

Alaskan smoked salmon on top of an English muffin, topped with two poached eggs and hollandaise. Served with breakfast potatoes. \$23

SIDES

<i>Breakfast Potatoes</i>	<i>\$ 4</i>
<i>Hickory Smoked Bacon</i>	<i>\$6</i>
<i>Alaskan Reindeer Sausage</i>	<i>\$6</i>
<i>One Pancake</i>	<i>\$6</i>
<i>Toast or Biscuit</i>	<i>\$4</i>
<i>Blueberry Muffin</i>	<i>\$5</i>



BEVERAGES

Coffee, Tea, Juice (Orange, Apple, Cranberry) Milk and Soft Drinks \$4



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 a 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 Arinichi

Crab and creamy risotto balls hand-breaded in herbs and breadcrumbs fried to perfection and served with a Bernese 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 accomodate gluten intolerance



DENALI PRINCESS SIGNATURE CUISINE



Sea Salt Accented King Salmon*



Grilled and dusted with gray sea salt. Served atop 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 in 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 \$39 14 ounce \$42



Alaskan Crab Cluster

Wild Alaska Baridi 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 accented with, 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*



KING SALMON

Blueberry Bread Pudding

Made in house. Served warm and topped with crème anglaise. \$10

Raspberry Cheesecake

White chocolate raspberry crème brulee cheesecake, garnished with fresh berries. \$11

Warm Apple Crisp

House-made brown sugar, oatmeal and cinnamon topped apple crisp served a la mode with your choice of vanilla bean or huckleberry ice cream. \$12

Chocolate Chip Milk Mousse Cake

Two layer chocolate chip cake with a mousse filling, with a white butter cream and mini chocolate chips. \$12

Hand-Crafted Ice Cream

Tillamook Vanilla Bean or Mountain Huckleberry \$6

After Dinner Drinks

AK Roasters Coffee \$4

Alaskan made teas by Felicity Loft \$4

Brandy Alexander \$15

Espresso Martini \$15

Denali Coffee \$15

Grahams 6 Grapes Port \$12

Grahams 10 yr. Tawny \$15

Grahams 30 yr. Tawny \$30





Princess Love Line

Frozen Glacier Margarita

Pantalones Organic Blanco Tequila, Cointreau, Agave, margarita mix, blended with a Blue Curacao float. \$18

Sea legs

Pantalones Organic Reposado Tequila, Luxardo, fresh lime juice, fresh grapefruit juice, agave, topped with soda water. \$17

White Golden Rush

Anchorage Distillery Whiskey, Cointreau, coconut milk, fresh lime juice and simple syrup shaken and served on the rocks with coconut and gold dusted rim. \$17

Midnight Moose

Anchorage Distillery Whiskey, Butterscotch Liqueur, fresh espresso, cream and maple syrup shaken and served on the rocks and garnishes with cinnamon. \$18

24K Margarita

Pantalones organic Reposado tequila, Cointreau with margarita mix, topped with Grand Mariner. Serves with a salted rim with an slice of orange and lime. \$18



Betty Booze Canned Cocktails

Sparkling Tequila with Smoked Pineapple \$12

Sparkling tequila with Lime Shiso \$12

Sparkling Bourbon with Oaked Smoked Lemonade \$12

Wine

Melrosa Sauvignon Blanc \$11/48

Melrosa Red Blend \$11/48

Bonanza Cabernet by Caymus \$15/56

Sea Sun Pinot Noir by Caymus \$15/49

Sea Sun Chardonnay by Caymus \$15/49

Conundrum by Caymus \$48

Caymus Cabernet \$138



Curated from the Princess Cruise shipboard library.

Signature Libations

Alaska Wine Spritzer

Alaska's Bear Creek Winery Strawberry Rhubarb Wine served over ice with a splash of Sprite and a slice of orange.
\$14

Blueberry Mojito

Bacardi Silver Rum and Anchorage Distillery Vodka muddled with fresh mint, blueberries and lime. Topped with a splash of Frontier Wild Blueberry Cream Soda.
\$15

Lavender Gin Frost



Denali Spirits Gin, mixed with fresh mint, lemon, lavender syrup and St Germain and butterfly pea flower served on the rocks.
\$15

Last Frontier Old Fashioned

Denali Spirits Bourbon, housemade vanilla birch syrup and a dash of bitters. Served on the rocks with a cherry and orange.
\$15

Denali Margarita

A Denali favorite! Tres Agaves Tequila, Cointreau, fresh lime juice and simple syrup. Served shaken on the rocks with a salted rim and a Grand Marnier float.
\$16

Mauled Mary

Our savory Bloody Mary mix with Absolut Peppar garnished with blue cheese stuffed olives, pickled beans and asparagus.
\$17

Moose Cow Mule

Anchorage Distillery Cranberry Vodka, fresh lime juice and ginger beer topped with a splash of cranberry juice. Served in a copper mug.
\$14

Spruce Collins

Denali Spirits Spruce Tip Gin with fresh lemon juice and simple syrup topped with a splash of soda water and a cherry.
\$14

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

DENALI PRINCESS

Beer

16 oz DRAFT
\$9

Alaskan Amber

Alaskan Brewing Co. Juneau, AK

Arctic Warrior

Matanuska Brewing Co. Palmer, AK

Twister Creek IPA

Denali Brewing Co. Talkeetna, AK

Alaskan White

Alaskan Brewing Co. Juneau, AK

Permafrost Lager

Denali Brewing Co. Talkeetna, AK

Juneau Juice Hazy IPA

Alaskan brewing Co. Juneau, AK

Bottled and Canned

Denali Brewing Chuli Stout \$8
Alaskan Ciderworks North Wind Cider \$8
Corona \$8
Budweiser \$8
Bud Light \$8
Up the Tracks n/a IPA \$8

After Dinner

Espresso Martini \$15

Brandy Alexander \$15

Denali Coffee \$15

Fresh brewed AK Roasters coffee with Denali Spirit Coffee Infused Whiskey and splash of Irish cream.

Ports

Grahams 6 Grapes \$12
Grahams 10 yr Tawny \$15
Grahams 30 yr Tawny \$30

Half Bottles

Kim Crawford Sauvignon Blanc

New Zealand

\$32

J Lohr Seven Oaks Cabernet Sauvignon

California

\$28

White	
Bear Creek Strawberry Rhurbab <i>Homer, Alaska</i>	14/48
LaVieilla Ferme Rose <i>France</i>	10/38
Sutter Home White Zinfandel <i>California</i>	9/29
Chateau Ste. Michelle Riesling <i>Washington</i>	11/36
Conundrum White by Caymus <i>California</i>	48
Sutter Home Pinot Grigio <i>California</i>	9/29
La Bella Pinot Grigio <i>Italy</i>	11/38
Kim Crawford Sauvignon Blanc <i>New Zealand</i>	15/54
Melorosa Sauvignon Blanc <i>California</i>	14/48
Sea Sun Chardonnay by Caymus <i>California</i>	15/49
Kendal Jackson Chardonnay <i>California</i>	11/42
Rombauer Carneros Chardonnay <i>California</i>	82
Sutter Home Chardonnay <i>California</i>	9/29
Sonoma Cutrer Russian River Chardonnay 56 <i>California</i>	

Sparkling	
Argyle Brut <i>Oregon</i>	64
Salmon Creek Brut <i>California</i>	11
Prosecco Villa Sandi <i>Italy</i>	12/39

Red	
Aurora Cabernet Sauvignon <i>Australia</i>	12/42
Caymus Cabernet Sauvignon <i>California</i>	138
Sutter Home Cabernet Sauvignon <i>California</i>	9/29
Simi Sonoma Cabernet Sauvignon <i>California</i>	62
J Lohr Seven Oaks Cabernet Sauvignon <i>California</i>	46
Bonanza Cabernet Sauvignon by Caymus <i>California</i>	15/56
Sutter Home Merlot <i>California</i>	9/29
Decoy Merlot <i>California</i>	58
Milbrandt Merlot <i>California</i>	13/44
Aurora Shiraz <i>Australia</i>	12/42
Sea Sun Pinot Noir by Caymus <i>California</i>	15/49
Meiomi Pinot Noir <i>California</i>	52
Montinore Estates Red Cap Pinot Noir <i>California</i>	58
Tilia Malbec <i>Argentina</i>	11/39
Seghesio Angelas Table Wine Zinfandel <i>California</i>	44
Old Ghost Zinfandel <i>California</i>	58
Marietta Old Vine Blend <i>California</i>	13/44
The Prisoner <i>California</i>	89
Melorosa Blend <i>California</i>	11/48