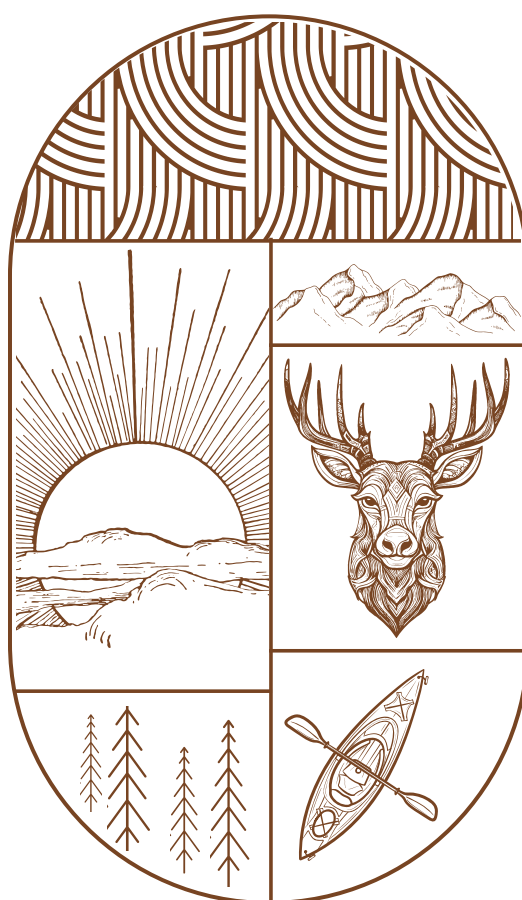
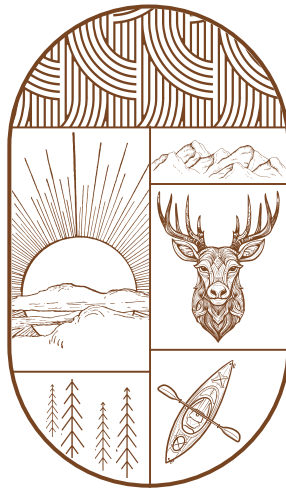




EDGEWATER





EDGEWATER

STARTER

CRAB CAKES

Alaskan crab cakes with lemon dill aioli. \$20

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

COCONUT SHRIMP

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

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

🌿 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 sauteed 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 sauteed 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 flour 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 French fries and tarter sauce.

Two Piece \$19

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

TRIPLE BERRY CHEESECAKE \$12

 Can accommodate gluten intolerance, please specify

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



EDGEWATER

SIGNATURE COCKTAILS

PRINCESS 68 BELOW MULE



Fairbanks 68 Below potato vodka is produced from our very own chef's garden potatoes in the Golden Heart City. A mixture of 68 Below vodka, cucumber, blueberries, lime juice, simple syrup, mint, and ginger beer \$17

ALASKA BERRY PUNCH

Anchorage Distillery Blueberry vodka, Anchorage Distillery Raspberry vodka, fresh strawberries, lemonade \$18

ALASKA WINE SPRITZER

Bear Creek Winery's Strawberry Rhubarb wine, Sprite \$14

MAULED MARY

Absolut Peppar vodka, house made bloody mary mix, pickled beans, blue cheese stuffed olive, lemon wedge, candied bacon \$17

SPRUCE COLLINS

Denali Spirits Spruce Tip gin, house-made sweet and sour mix, seltzer, marinated cherry \$14

PRINCESS LOVE LINE

24K GOLD MARGARITA



Curated from the Princess Cruise shipboard cocktail library. 1800 Tequila, Cointreau, Grand Marnier, margarita mix \$18

WHITE GOLDEN RUSSIAN



Anchorage whiskey, coconut milk, lime juice, Cointreau, simple syrup. \$17

SEA LEGS



Pantalones Reposado, Luxardo Maraschino, lime juice, grapefruit juice, agave syrup, soda. \$17

MIDNIGHT MOOSE



Anchorage whiskey, butterscotch liqueur, espresso, cream, maple syrup. \$18



Curated from the Princess Cruise Shipboard cocktail library



LOCAL FAVORITES

ALPENGLOW MOJITO

Fairbanks Hoarfrost Rhubarb liqueur, mint, strawberry, lime, seltzer \$16

CRIMSON LIMEADE

Denali 907 vodka, cherry liqueur, fresh lime juice, simple syrup, Sprite \$17

BIRCH 'N SMOKE

Maker's Mark bourbon, ginger liqueur, lemon, honey, bitters, orange peel, cinnamon stick \$17

SUNSET MARTINI

Smirnoff Orange vodka, triple sec, cranberry juice, lemon juice, lime juice, locally made Alaska Frost Cranberry Orange sugar rim \$17

BLACKBERRY SMASH

Maker's Mark bourbon, fresh blackberries, honey, fresh lemon juice \$17

LOWBUSH LEMON DROP

Anchorage Distillery Blueberry vodka, lemon juice, simple syrup, locally made Alaska Frost Blueberry Vanilla sugar rim \$17

SPRUCE TIP SPRITZER

Denali Spirits Spruce Tip gin, St. Germain, basil, blackberries, lemon juice, simple syrup, seltzer \$17

ALCOHOL FREE DRINKS

RIVERSIDE MOCKTAIL MULE



Blueberries, cucumber, lime juice, mint, simple syrup, ginger beer \$9

VERY BERRY LEMONADE

Raspberries, blueberries, blackberries lemonade \$9

BLACKBERRY NOJITO

Blackberries, cranberry juice, mint, lime, seltzer \$9

BROKEN TOOTH ROOT BEER

Broken Tooth Brewery Anchorage, AK \$6

FRONTIER WILD BLUEBERRY CREAM SODA

49th State Brewing Healy, AK \$6



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



DRAUGHT BEER

Denali Brewing Permafrost Lager \$9

Denali Single Engine Red \$9

Alaskan Brewing Amber \$9

Alaskan Brewing White \$9

Midnight Sun Brewing Pleasuretown IPA \$9

Midnight Sun Brewing Killer Hefe \$9

Glacier Brewhouse Blonde \$9

Matanuska Backcountry Blueberry Ale \$9

BOTTLED BEER

Denali Brewing Up the Tracks IPA NA \$8

Corona \$8

Budweiser 16oz \$8

Bud Light 16oz \$8

Denali Brewing Chuli Stout \$8

Denali Brewing Cider Works Northwind Cider \$8

WHITE WINE

Salmon Creek Brut - 187 ml Bottle, CA \$11

Villa Sandi “Romero Britto Princess Love”, Italy \$12/39

Argyle Brut, OR \$64

Sutter Home Chardonnay, CA \$9/29

Kendall Jackson Special Select Chardonnay, CA \$11/42

Sea Sun by Caymus Chardonnay, CA \$15/49

Sonoma Cutrer Chardonnay, Russian River \$56

Rombauer Carneros Chardonnay, Napa Valley \$82

Kim Crawford Sauvignon Blanc, Marlborough \$15/54

Melrosa Jason Aldean Sauvignon Blanc, New Zealand \$11/48

Sutter Home Pinot Grigio, CA \$9/29

La Bella Pinot Grigio, Italy \$11/38

Chateau Ste. Michelle Riesling, WA \$11/36

Conundrum White by Caymus, CA \$48

Sutter Home White Zinfandel, CA \$9/29

Bear Creek Strawberry-Rhubarb, Homer, AK \$14/48

La Vieille Ferme Rose, France \$10/38



RED WINE

Sea Sun by Caymus Pinot Noir, CA \$15/49

Montinore Red Cap Pinot Noir, Willamette Valley \$58

Meiomi Pinot Noir, CA \$52

Aurora Shiraz, Australia \$12/42

Seghesio Angela's Table Zinfandel, Sonoma, CA \$49

Old Ghost Lodi Zinfandel, Lodi \$58

Tilia Malbec, Argentina \$11/39

Marietta Old Vine Red, CA \$13/44

The Prisoner Red Blend, CA \$89

Melrosa Jason Aldean Red Blend \$11/48

Sutter Home Merlot, CA \$9/29

Milbrandt Merlot, WA \$13/44

Decoy Merlot, Sonoma \$58

Sutter Home Cabernet Sauvignon, CA \$9/29

Aurora Cabernet Sauvignon, Australia \$12/42

J Lohr Seven Oaks Cabernet Sauvignon, Paso Robles \$46

Simi Cabernet Sauvignon, Sonoma \$62

Bonanza by Caymus, Napa Valley \$15/56

Caymus Cabernet Sauvignon, California \$138

HALF BOTTLED WINE

Kim Crawford Sauvignon Blanc, Marlborough \$32

J Lohr Cabernet Sauvignon, Paso Robles \$28

CANNED COCKTAILS

Denali Blueberry Mojito, Talkeetna, AK \$12

Alaskan Brewing Hard Seltzer Lemon Lime, Juneau, AK \$8

*Betty Booze Sparking Tequila with Oak
Smoked Lemonade \$12*

Betty Booze Tequila Smoky Pineapple Cocktail \$12

Betty Booze Tequila with Lime Shiso \$12

