
NORTH FORK

RESTAURANT & BAR

—
ESTD. 2017



ALASKA BREAKFAST*

Two eggs served with crispy fried breakfast potatoes with onion and pepper, your choice of breakfast meat, toast, or a buttermilk biscuit. **\$20**

BAKED BLUEBERRY FRENCH TOAST

French bread soaked in vanilla, cinnamon, and blueberry egg batter, baked until golden brown. Finished with a dusting of nutmeg, powdered sugar, and blueberries. **\$14**

CONTINENTAL

A warm muffin served with a choice of fresh fruit or Greek yogurt. Complimented with chilled juice and coffee or tea. **\$14**

STEEL CUT OATS

Simply prepared whole grain oats served with milk, brown sugar, and dried cranberries. **\$8**
ADD FRESH BERRIES \$4

BERRY PARFAIT

Deconstructed parfait with vanilla Greek yogurt with crunchy cinnamon granola, fresh berries, honey, and mint. **\$11**



Can accommodate gluten intolerance



Can accommodate a vegetarian diet

AVOCADO TOAST*

Sliced avocado, tomato, pickled onion, feta, Alaska kelp everything seasoning, and balsamic reduction served on a baguette. **\$14**

ADD FRIED EGG \$3

IDITAROD SCRAMBLE*

Two eggs scrambled with diced ham, onions, and bell peppers. Garnished with shredded cheddar cheese. Served with crispy breakfast potatoes, and your choice of a buttermilk biscuit or toast. **\$16**

REINDEER SCRAMBLE*

Scrambled eggs, reindeer sausage, and cheddar cheese. Served with crispy breakfast potatoes, and your choice of a buttermilk biscuit or toast. **\$17**

LOX BAGEL SANDWICH*

Lemon dill cream cheese, spinach, fried capers, lox, thinly sliced cucumbers, and red onion. Served with a cup of fruit. **\$22**

CRAB CAKE BENEDICT*

Crab cakes topped with a fried green tomato, poached egg, and hollandaise. Served with crispy breakfast potatoes. **\$28**

SIDES

FRESH FRUIT CUP \$5

BREAKFAST MEAT* \$6

TOAST OR BISCUIT \$4

BREAKFAST POTATOES \$5

GREEK YOGURT \$5

DAYBREAK DRINKS

Mimosa Flight \$13

Chilled sparkling wine served with four fruit juices. Orange, pineapple, cranberry, and passion orange guava.

Mauled Mary \$17

Our savory Bloody Mary is made with Absolut Peppar vodka and is garnished with a salted rim, lemon, blue cheese stuffed olives, candied bacon, and pickled bean.

Maple Cold Brew \$14

Cold brew coffee with Boatwright bourbon, maple syrup, and topped with cream.

Available after 8am



*Consuming raw or undercooked meat, poultry, shellfish, and eggs may increase your risk of food borne illness.

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 **PRINCESS**

ESTD. 2017

Small Plates

PORK SHANKS

Tender pork shanks glazed in a house-made Alaska stout BBQ sauce. Served with a crisp apple cider vinegar slaw. \$16

SHRIMP COCKTAIL

Five chilled jumbo shrimp over crushed ice, served with house-made cocktail sauce. \$15

WHIPPED FETA

Whipped feta with roasted garlic, honey, olives, shallots, lemon, and herbs.
Served with crostini. \$14

SALMON BITES*

Alaska Sockeye salmon over white rice, wrapped in crisp Alaska nori, and topped with spicy Kewpie mayo and sesame seeds. \$22

SUN-KISSED SCALLOPS

Alaska scallops caramelized in a golden sweet orange-honey glaze. \$30

CRAB FRITTERS

Golden crab fritters made with sweet corn and bell peppers. Served with house-made remoulade. \$18

Soup & Salad

SMOKED SALMON CHOWDER

Alder-smoked Alaska salmon, with tender potatoes and vegetables in a rich and creamy chowder. \$12

ICEBERG WEDGE SALAD

A crisp iceberg wedge topped with diced tomatoes, bacon, and blue cheese crumbles. Dressed in rich bleu cheese. \$10  

BLUEBERRY SPRING SALAD

Spring greens with fresh blueberries, candied pecans, and goat cheese. Tossed in a blueberry vinaigrette. \$12  

Signature Entrees

RASPBERRY BALSAMIC KING SALMON*

Alaska King salmon over creamy goat cheese risotto with mixed vegetables and finished with a raspberry-basil glaze. \$38

CRAB RAVIOLI

Delicate blue crab ravioli in a bright silky lemon cream sauce. \$32

AGAVE GARLIC TOFU

Crispy tofu with edamame, cucumber, and rice, topped with agave garlic glaze and Alaska kelp chili crisp. \$32

BLUEBERRY GLAZED DUCK*

Seared duck breast and confit leg, glazed in a sweet blueberry reduction. Served with a sweet potato, bacon and brussels sprout hash. \$42

GRILLED HALIBUT*

Flame-grilled, fresh Alaska halibut, served with a charred tomato vinaigrette and creamy esquites. \$44

CRAB TOPPED FILET*

Grilled filet mignon topped with delicate crab and a rich butter sauce. Served with asparagus and a crisp potato cake. \$49



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



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Can accommodate gluten intolerance.

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MSC-C-65865 This seafood comes from a fishery that has been independently certified to the MSC's environment standard for fishing. msc.org



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SWEET TEMPTATIONS

TRIPLE BERRY CRUMBLE

Baked blueberries, raspberries and strawberries topped with a blend of cinnamon, brown sugar and whole oats. Served a la mode with Tillamook vanilla ice cream. \$11

NEW YORK STYLE CHEESECAKE

A rich and creamy cheesecake topped with seasonal fruit. \$12

ALASKAN CHOCOLATE MOUSSE

A silky, smooth chocolate mousse with a hint of Alaskan stout beer, finished with whipped cream and fresh strawberries. \$14

VANILLA BEAN CRÈME BRÛLÉE

A delicately flavored vanilla custard, finished with hand-fired caramelized sugar. \$12

MT. MCKINLEY BROWNIE

A towering chocolate fudge brownie, served with two scoops of Tillamook vanilla ice cream and topped generously with chocolate syrup and whipped cream. \$12

TILLAMOOK ICE CREAM

Your choice of Mountain Huckleberry or Vanilla Bean. \$6



Cocktails



24K GOLD MARGARITA



Pantalones Blanco Tequila, Cointreau, and house-made sweet and sour, Grand Marnier float. Served on the rocks. \$18

ALASKA WINE SPRITZER

Bear Creek Winery's Strawberry Rhubarb Wine over ice, topped with a splash of soda and sprite. \$14

MAULED MARY

Absolut Peppar Vodka mixed with our signature Bloody Mary mix. Garnished with a salted rim, lemon wedge, bleu cheese-stuffed olive, a pickled green bean, and a strip of candied bacon. \$17

SPRUCE COLLINS

Denali Distillery Spruce Tip Gin, house-made sweet & sour, and a splash of soda. Finished with a Bordeaux cherry. \$14

DENALI PARK SMASH



Denali Spirits Vodka made locally in Talkeetna, fresh basil syrup and muddled raspberries, topped with soda water and garnished with a raspberry. \$14



Curated from the Princess Cruise shipboard cocktail library.

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

EXPLORERS OLD FASHION

Our twist on a classic cocktail. Port Chilkoot Boatwright Bourbon with cinnamon simple syrup and vanilla extract. Garnished with a cherry and orange peel. \$15

MIDNIGHT MOOSE

Anchorage Whiskey, espresso, maple syrup, butterscotch liqueur, and a splash of cream, topped with a cinnamon dusting. \$18

SEA LEGS

Pantalones Reposado, maraschino liqueur, agave syrup, with fresh lime and grapefruit juice, and topped with soda. \$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

ZERO PROOF

VERY BERRY LEMONADE

A bright and juicy medley of raspberries, blueberries, and blackberries mixed with our house-made lemonade. Bursting with fresh berry flavor and just the right amount of tang. \$9

BLACKBERRY NOJITO

Muddled blackberries, mint, lime juice, and soda. A cooling take on a classic mojito—no rum required. \$9



BEER



DRAUGHT BEER \$9

DENALI BREWING PERMAFROST LAGER
ALASKAN BREWING AMBER
ALASKAN BREWING WHITE
DENALI BREWING TWISTER CREEK IPA
MATANUSKA BREWING BACKCOUNTRY BLUE
KING STREET GREEN LIGHT LAGER
MIDNIGHTSUN PLEASURETOWN IPA
DENALI BREWING CHULI STOUT

BOTTLED BEER \$8

CORONA
BUDWEISER
BUD LIGHT
ALASKA CIDERWORKS NORTH WIND - GLUTEN FREE
ALASKAN BREWING LEMON LIME SLETZER
ALASKAN BREWING CHERRY SELTZER
DENALI BREWING TWISTER CREEK IPA
DENALI BREWING MOTHER ALE
DENALI BREWING SINGLE ENGINE RED
DENALI BREWING CHILI STOUT
DENALI BREWING BIG DIPPA
DENALI BREWING UP THE TRACKS IPA - N/A

WINE



SPARKLING & WHITE WINES

Salmon Creek Brut	\$11
Argyle Brut	\$64
Vueve Clicquot Brut	\$134
Sutter Home Chardonnay	\$9/\$29
Kendall Jackson Chardonnay	\$11/\$42
Sea Sun by Caymus Chardonnay	\$15/\$49
Sonoma Cutrer Chardonnay	\$56
Rombauer Carneros Chardonnay	\$82
Sutter Home Pinot Gris	\$9/\$29
La Bella Pinot Grigio	\$11/\$38
Kim Crawford Sauvignon Blanc	\$15/\$54
Melrosa Jason Aldean Sauvignon Blanc	\$11/\$48
Chateau Ste Michelle Reisling	\$11/\$36
Wither Hills Sauvignon Blanc	\$39
Conundrum White by Caymus	\$48
Sutter Home White Zinfandel	\$9/\$29
Bear Creek Winery Strawberry Rhubarb	\$14/\$48
La Vieille Ferme Rose	\$10/\$38



WINE



REDS

Sea Sun by Caymus Pinot Noir	\$15/\$49
A to Z Pinot Noir	\$56
Meiomi Pinot Noir	\$52
Sutter Home Merlot	\$9/\$29
Milbrandt Merlot	\$13/\$44
Decoy Merlot	\$58
Chateau Ste Michelle Syrah	\$44
Aurora Shiraz	\$12/\$42
Sutter Home Cabernet Sauvignon	\$9/\$29
Sterling Vineyards Cabernet Sauvignon	\$44
J Lohr Seven Cabernet Sauvignon	\$46
Aurora Cabernet Sauvignon	\$12/\$42
Simi Sonoma Cabernet Sauvignon	\$62
Caymus Cabernet Sauvignon	\$138
Seghesio Sonoma Zinfandel	\$44
Old Ghost Zinfandel	\$58
Tilia Malbec	\$11/\$39
Cavaliere D'Oro Reserve Chianti	\$49
Marietta Old Vine Red Blend	\$13/\$44
The Prisoner Red Blend	\$89
Meliora Jason Aldean Red Blend 	\$11/\$48



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WINE



HALF BOTTLES

Kim Crawford Sauvignon Blanc	\$32
Sonoma-Cutrer Chardonnay	\$36
Meiomi Pinot Noir	\$34
Markham Merlot	\$39
J Lohr Cabernet Sauvignon	\$28
Rombauer Zinfandel	\$44



AFTER DINNER DRINKS

Graham's Six Grapes	\$12
Graham's 10 Year Tawny	\$15
Graham's 30 Year Tawny	\$30