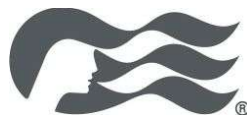




EDGEWATER

Fresh from the Chef's Garden

At Fairbanks Princess Riverside Lodge, we believe the best flavors come straight from the soil. Our Chef's Garden, nestled just outside the kitchen, is a labor of love brimming with seasonal vegetables and fragrant herbs grown with care. From crisp radishes and just-picked zucchini to handfuls of fresh dill and basil, we let the garden guide what's cooking each day. And when it's time to unwind, our bartenders reach for the garden's mint to craft refreshing cocktails that taste like summer in a glass. It's our way of bringing a little Alaska sunshine to your plate and your glass and sharing the simple joy of food and drink that's truly garden to table.




EDGEWATER

STARTER


SALMON CAKES

Alaskan Sockeye served with a roasted red pepper aioli. \$16

SPINACH & ARTICHOKE DIP

A blend of artichokes, spinach & parmesan cheese with tortilla chips.  \$14

PAN SEARED SCALLOPS

Served with sweet corn puree, crumbled bacon, basil-infused olive oil & scallions.  \$22

CHEDDAR JACK PIEROGI'S

House-made pierogi's stuffed with roasted garlic potatoes & cheddar jack cheese. Served with caramelized onions & horseradish sour cream. \$16


PULL APART ROLLS

Fresh baked garlic rosemary rolls served with whipped butter. \$9

CALAMARI

Golden fried strips served with a house-made cilantro jalapeno lime aioli. \$16

CRAB & BRIE DIP

A blend of claw, arm & leg meat with creamy brie, fresh herbs & spices with tortilla chips.  \$20


COCONUT SHRIMP

Coconut crusted shrimp with a mango beurre blanc, pineapple salsa & Gochujang sweet chili. \$19

LETTUCE WRAPS

Choice of chicken or tempura battered tofu in a sweet chili sauce. Served on bibb lettuce topped with pickled vegetables, peanuts & lime zest. \$19


PARMESAN TRUFFLE FRIES

Crispy, fried & topped with black truffle oil, shaved parmesan & parsley. Served with roasted garlic aioli.  \$14

SOUP AND SALAD

TOMATO BASIL SOUP \$9/12

CAESAR SALAD


*Fresh romaine & radish from our Chef's garden, tossed with house-made croutons, parmesan cheese & Caesar dressing.  \$10/14
Add chicken \$8 Add salmon* \$13*

SMOKED SALMON CHOWDER \$10/14


STRAWBERRY BALSAMIC SALAD

*Seasonal greens with strawberries, feta, applewood-smoked bacon, dried cranberries, candied pecans & balsamic dressing.  \$10/15
Add chicken \$8 Add salmon* \$13*

GLACIER SALAD

Seasonal greens with Granny Smith apples, dried cranberries, gorgonzola crumbles, mandarin oranges & candied pecans, with a raspberry vinaigrette.  \$18

Add chicken \$8 Add salmon \$13*

 *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 HALIBUT**

Alaskan halibut encrusted with panko & parmesan cheese with a coconut curry sauce. Served with herbed oil couscous & seasonal vegetables. \$45


GRILLED N.Y. STRIP *

12 ounce steak grilled to perfection & topped with fresh chimichurri. Served with creamy mashed potatoes & seasonal vegetables.  \$48

PULLED PORK SANDWICH

House-smoked pulled pork topped with bourbon BBQ sauce, coleslaw & crispy onion straws on a brioche bun. Served with French fries or house-made potato chips.  \$20

STERNWHEELER BURGER*

Wagyu beef patty topped with white cheddar, applewood-smoked bacon, bibb lettuce, tomato & roasted garlic aioli on a brioche bun. Served with coleslaw or French fries.  \$24


WHITE TUSCAN GNOCCHI

Potato gnocchi tossed in a Tuscan garlic cream sauce with sun-dried tomatoes, spinach & grilled chicken served with garlic bread. \$30

TOFU & VEGETABLE BOWL

Tempura battered tofu flash fried then tossed in a Gochujang sweet chili sauce served atop jasmine rice with seasonal vegetables. \$22


 **ALASKA SOCKEYE SALMON ***

Grilled & glazed with our Gochujang sweet chili sauce. Served with herbed oil couscous & sauteed spinach.  \$36

 **FISH & CHIPS**

Three piece beer-battered Alaskan cod fried to a golden brown. Served with tartar sauce, coleslaw & French fries. \$22


SMOKED BRISKET SANDWICH

House-smoked beef brisket topped with bourbon BBQ sauce, coleslaw & crispy onion straws on a brioche bun. Served with French fries or house-made potato chips.  \$24


BACON WRAPPED MEATLOAF

A blend of seasoned bison, beef & pork wrapped in applewood-smoked bacon. Finished with a red wine mushroom demi-glace. Served with creamy mashed potatoes & seasonal vegetables. \$34


ROASTED HALF CHICKEN

Half roasted chicken, served with bourbon BBQ sauce, house-made potato chips, brown sugar baked beans & coleslaw.  \$30

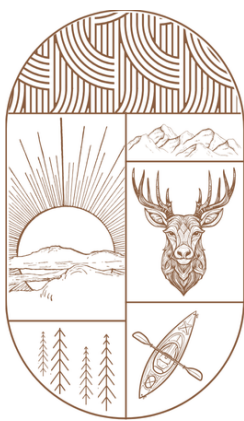
POLENTA & VEGETABLE BOWL

Creamy polenta topped with roasted seasonal vegetables, drizzled with basil-infused olive oil & topped with feta.  \$22

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

 *This seafood comes from a fishery that has been independently certified to the MSC's environmental standard for fishing. [msc.org](https://www.msc.org)*MSC-C-65865*





DESSERTS

BAKED ALASKA

Dense yellow cake layered with Huckleberry ice cream, finished with toasted Swiss meringue and served alongside a tart berry coulis. \$13

STRAWBERRY RHUBARB CRUMBLE

Chef's garden Alaskan rhubarb and strawberries baked beneath a cinnamon-brown sugar crumble, finished with vanilla bean ice cream. \$12

PEANUT BUTTER PIE JAR

Peanut butter mousse layered atop a buttery Oreo cookie crumble and finished with a decadent chocolate ganache. \$12



APPLE CRISP

Warm Fuji apples baked beneath a nutmeg & cinnamon-brown sugar crumble, finished with a scoop of vanilla bean ice cream. \$12

CRÈME BRÛLÉE

Silky vanilla crème brûlée infused with real vanilla bean, finished with a perfectly caramelized sugar crust. 🍯 \$12

TRIPLE BERRY CHEESECAKE

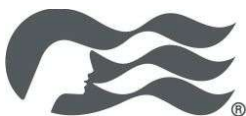
Classic New York-style cheesecake finished with a vibrant triple-berry sauce. \$12



Can accommodate gluten intolerance, please specify



Celebrating 250 years of America.





DESSERTS

BAKED ALASKA

DENSE YELLOW CAKE LAYERED WITH HUCKLEBERRY ICE CREAM, FINISHED WITH TOASTED SWISS MERINGUE AND SERVED ALONGSIDE A TART BERRY COULIS. \$13

STRAWBERRY RHUBARB CRUMBLE

CHEF'S GARDEN ALASKAN RHUBARB AND STRAWBERRIES BAKED BENEATH A CINNAMON-BROWN SUGAR CRUMBLE, FINISHED WITH VANILLA BEAN ICE CREAM. \$12


PEANUT BUTTER PIE JAR

PEANUT BUTTER MOUSSE LAYERED ATOP A BUTTERY OREO COOKIE CRUMBLE AND FINISHED WITH A DECADENT CHOCOLATE GANACHE. \$12

APPLE CRISP

WARM FUJI APPLES BAKED BENEATH A NUTMEG-CINNAMON BROWN SUGAR CRUMBLE, FINISHED WITH A SCOOP OF VANILLA BEAN ICE CREAM. \$12

CRÈME BRÛLÉE

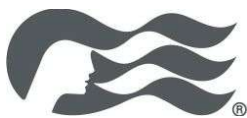
SILKY VANILLA CRÈME BRÛLÉE INFUSED WITH REAL VANILLA BEAN, FINISHED WITH A PERFECTLY CARAMELIZED SUGAR CRUST.  \$12

TRIPLE BERRY CHEESECAKE

CLASSIC NEW YORK-STYLE CHEESECAKE FINISHED WITH A VIBRANT TRIPLE-BERRY SAUCE. \$12

 *Can accommodate gluten intolerance, please specify*

 *Celebrating 250 years of America.*





EDGEWATER

SIGNATURE COCKTAILS

☀️ **SPRUCE COLLINS**

Denali Spirits Sprue Tip gin, house-made sweet and sour mix, seltzer, and Bordeaux cherry. \$14

ALASKA WINE SPRITZER

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

ALASKA BERRY PUNCH

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

MAULED MARY

Pepper vodka, house-made bloody mary mix, pickled green beans, bleu cheese stuffed olives, lemon wedge, and a bacon salt rim. \$17

☀️ **68 BELOW PRINCESS 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 Fever-Tree ginger beer. \$17

APEROL SPRITZ

Aperol, sparkling wine, Fever Tree club soda, and an orange wheel. \$18

PRINCESS LOVE LINE

♥️ **24k GOLD MARGARITA**

Pantalones Blanco Tequila, Cointreau, Grand Marnier, and margarita mix. \$18

♥️ **MIDNIGHT MOOSE**

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

♥️ **SEA LEGS**

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

♥️ **WHITE GOLDEN RUSH**

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

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

♥️ *Curated from the Princess Cruise Shipboard cocktail library.*



LOCALS FAVORITES

BIRCH 'N SMOKE

Anchorage Distillery Whiskey, Domaine de Canton ginger liqueur, lemon juice, simple syrup, bitters, orange peel, and a cinnamon stick. \$17

SUNSET MARTINI

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

BLACKBERRY SMASH

Anchorage Distillery Whiskey, blackberry puree, simple honey, and lemon juice. \$17

LOWBUSH LEMON DROP

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

SPRUCE TIP SPRITZER

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

ALPENGLOW MOJITO

Bacardi rum, simple syrup, mint, lime, fresh strawberries, and seltzer. \$16

FREE-SPIRITED DRINKS

RIVERSIDE MULE

Blueberries, cucumber, lime juice, mint, simple syrup, and Fever-Tree Ginger Beer. \$9

ARCTIC BERRY LEMONADE

Fresh raspberries, blueberries, blackberries, and lemonade. \$9

BLACKBERRY NOJITO

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

SCARLET SPRITZ

Spirit free Aperol, Underwood NA Rose, Fever Tree Club Soda, mint, and an orange wheel. \$9

BROKEN TOOTH ROOT BEER

Broken Tooth Brewery, Anchorage, AK \$6

FRONTIER WILD BLUEBERRY CREAM SODA

49th State Brewing, Healy, AK \$6

UNDERWOOD ROSE NA

\$12

HEINEKEN 0.0 NA

\$8

DENALI BREWING UP THE TRACKS

IPA \$8

Golden \$8



DRAUGHT BEER

Alaskan Brewing Amber \$9

*Juneau, AK
5.3% ABV*

Alaskan Brewing White \$9

*Juneau, AK
5.3% ABV*

Alaskan Brewing Husky IPA \$9

*Juneau, AK
7% ABV*

Denali Brewing Permafrost Lager \$9

*Talkeetna, AK
5% ABV*

Denali Brewing Single Engine Red \$9

*Talkeetna, AK
5.7% ABV*

Denali Brewing Twister Creek IPA \$9

*Talkeetna, AK
6.5% ABV*

Midnight Sun Brewing Wolfpack Pilsner \$9

*Anchorage, AK
5% ABV*

Matanuska Backcountry Blueberry Ale \$9

*Palmer, AK
5% ABV*

BOTTLED & CANNED

Corona \$8

Budlight 16oz \$8

Budweiser 16oz \$8

**Denali Brewing Cider Works
Northwind Cider \$8**

Alaskan Brewing Hard Seltzer \$8

Denali Spirits Blueberry Mojito \$12

Archer Roose \$14

*Sparkling
Sauvignon Blanc
Rose
Pinot Noir*

HALF BOTTLE WINE

J Lohr Seven Oaks Cabernet Sauvignon

Paso Robles \$28

Kim Crawford Sauvignon Blanc

California \$32

DESSERT PORTS

Grahams 6 Grapes \$12

Grahams 20 Year Tawny \$24



RED WINE

Sea Sun by Caymus Pinot Noir

California \$15/49

Meiomi Pinot Noir

California \$52

Aurora Shiraz

Australia \$12/42

Seghesio Angela's Table Zinfandel

Sonoma, California \$44

Old Ghost Lodi Zinfandel

Lodi \$110

Tilia Malbec

Argentina \$11/39

Marietta Old Vine Red

California \$13/44

The Prisoner Red Blend

California \$89

Melrosa Jason Aldean Red Blend

California \$11/48

Sutter Home Merlot

California \$9/29

Milbrandt Merlot

Washington \$13/44

Decoy Merlot

Sonoma, California \$58

Sutter Home Cabernet Sauvignon

California \$9/29

Aurora Cabernet Sauvignon

Australia \$12/42

J Lohr Seven Oaks Cabernet Sauvignon

Paso Robles \$46

Simi Cabernet Sauvignon

Sonoma, California \$62

Bonanza by Caymus

Napa Valley \$15/56

Caymus Cabernet Sauvignon

California \$22/98

WHITE WINE

Argyle Brut

Oregon \$64

Sutter Home Chardonnay

California \$9/29

Kendall Jackson Reserve Chardonnay

California \$11/37

Sea Sun by Caymus Chardonnay

California \$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

California \$12/48

Sutter Home Pinot Grigio

California \$9/29

La Bella Pinot Grigio

California \$11/38

Dr Loosen Riesling

Mosel Valley \$12/42

Conundrum White by Caymus

California \$59

Sutter Home White Zinfandel

California \$9/29

Bear Creek Strawberry Rhubarb

Homer, AK \$14/48

La Vielle Ferme Rose

France \$10/38

