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## WINE

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- SUTTER HOME WHITE ZINFADEL \$9/29  
 KENDALL JACKSON CHARDONNAY \$11/37  
 AURORA CABERNET SAUVIGNON \$12/42  
 LA BELLA PINOT GRIGIO \$11/38  
 MILBRANDT MERLOT \$13/44  
 BEAR CREEK STRAWBERRY RHUBARB \$14/48  
 SEA SUN BY CAYMUS CHARDONNAY \$15/49  
 SEA SUN BY CAYMUS PINOT NOIR \$15/49  
 KIM CRAWFORD SAUVIGNON BLANC \$15/54

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## DRAFT BEER

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- DENALI BREWING PERMAFROST LAGER \$9  
 ALASKAN BREWING AMBER \$9  
 ALASKA BREWING HUSKY IPA \$9  
 MIDNIGHT SUN SHOWSHOE WHITE \$9  
 MATANUSKA BACKCOUNTRY BLUEBERRY ALE \$9

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## COCKTAILS

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☀️ **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, mint, simple syrup, and Fever-Tree Ginger Beer. \$17

🌲 **SPRUCE COLLINS**  
 Denali Spirits Spruce Tip gin, house-made sweet and sour mix, and a Bordeaux cherry. \$14

♥️ **24K GOLD MARGARITA**  
 Pantalones Blanco Tequila, Cointreau, Grand Marnier, and margarita mix. \$18

**ALASKA BERRY PUNCH**  
 Anchorage Distillery Blueberry vodka, Anchorage Distillery Raspberry vodka, fresh strawberries, and lemonade. \$18

**ALASKA WINE SPRITZER**  
 Bear Creek Winery's Strawberry Rhubarb wine and Sprite. \$14

**BLACKBERRY SMASH**  
 Maker's Mark bourbon, blackberry puree, simple honey, and lemon juice. \$17

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

**APEROL SPRITZ**  
 Aperol, sparkling rose, Fever Tree club soda, and an orange wheel. \$18

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## BOTTLED & CANNED

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- BUDWEISER 16OZ \$8  
 BUDLIGHT 16OZ \$8  
 CORONA \$8  
 DENALI BREWING CIDER WORKS NORTHWIND CIDER \$8  
 ALASKAN BREWING HARD SELTZER \$8  
 Lemon Lime  
 Cherry Grapefruit  
 ARCHER ROOSE \$14  
 Sparkling  
 Sauvignon Blanc  
 Rose  
 Pinot Noir

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## FREE-SPIRITED

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- DENALI BREWING UP THE TRACKS \$8  
 IPA  
 Golden  
 HEINEKEN 0.0 NA \$8  
 BROOKEN TOOTH ROOT BEER \$6  
 FRONTIER WILD BLUEBERRY CREAM SODA \$6  
 UNDERWOOD SPARKLING ROSE N/A \$12

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## MOCKTAILS

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- RIVERSIDE MULE  
 Blueberries, cucumber, lime juice, mint, simple syrup, and Fever-Tree Ginger Beer. \$9  
 ARCTIC BERRY LEMONADE  
 Raspberries, blueberries, blackberries, and lemonade. \$9  
 BLACKBERRY NO-JITO  
 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



Curated from the Princess Cruise Shipboard cocktail library.



This cocktail has been carefully curated, leveraging local ingredients, and is proudly included in the North to Alaska Program.



## LUNCH MENU

### MAIN COURSE

#### FISH & CHIPS

Three piece beer-battered Alaskan Cod fried to a golden brown served with tartar sauce, coleslaw, and French fries.

\$22

#### TOMATO PESTO GRILLED CHEESE

White cheddar, Harvarti & Pepper Jack cheese with tomato & basil pesto on parmesan-crusted sourdough. Served with a tomato soup dipper & your choice of coleslaw or French fries.  \$20


#### SWEET CHILI CHICKEN SANDWICH

Fried chicken breast, topped with Gochujang sweet chili sauce, coleslaw & roasted garlic aioli on a brioche bun. Served with your choice of house-made potato chips or French fries.  \$22

#### STERNWHEELER BURGER\*

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


#### PARMESAN BLT

Iceberg lettuce, tomato, bacon & roasted garlic aioli grilled on parmesan-crusted sourdough. Served with your choice coleslaw or French fries.  \$20

#### TURKEY PESTO WRAP

Roasted turkey, bacon & Havarti cheese, topped with bibb lettuce, tomato & basil pesto wrapped in a spinach tortilla. Served with your choice of coleslaw or French fries. \$22

#### 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

### DESSERT

#### BAKED ALASKA WITH HUCKLEBERRY ICE CREAM \$13

#### STRAWBERRY RHUBARB CRUMBLE SERVED WITH VANILLA ICE CREAM \$12

#### CRÈME BRÛLÉE \$12

#### APPLE CRISP SERVED WITH VANILLA ICE CREAM \$12

#### PEANUT BUTTER PIE IN A JAR \$12


#### TRIPLE BERRY CHEESECAKE \$12

### STARTER

#### CALAMARI

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

#### CHENA NACHOS

Ground bison, beer cheese sauce, olives, jalapenos, cilantro & pico de gallo atop tortilla chips. Served with a side of guacamole and sour cream.  \$18

#### PARMESAN TRUFFLE FRIES

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

#### PRETZEL STICKS & BEER CHEESE

Soft pretzel sticks with warm beer cheese & stone-ground mustard. \$14

#### SPINACH & ARTICHOKE DIP

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

#### TANANA POTATO CHIPS

House-made russet potato chips served with a roasted garlic, shallot & chive dip.  \$8

### SOUP AND SALAD

#### TOMATO BASIL SOUP \$9/12

#### SMOKED SALMON CHOWDER \$10/14

#### CAESAR SALAD

Fresh romaine and radish from our Chef's garden, tossed with house-made croutons, parmesan cheese & Caesar dressing.  \$10/14

Add Chicken \$8 Add Salmon\* \$13

#### STRAWBERRY BALSAMIC SALAD

Seasonal greens with strawberries, feta, applewood-smoked bacon, dried cranberries & candied pecans. Served with 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. Served with 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 to food borne illness.

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

 Celebrating 250 years of America.



## DINNER MENU

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### MAIN COURSE

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#### PARMESAN HALIBUT

ALASKAN HALIBUT ENCRUSTED WITH PANKO & PARMESAN CHEESE WITH A COCONUT CURRY SAUCE. SERVED WITH HERB OIL COUSCOUS & SEASONAL VEGETABLES. \$45

#### ALASKA SOCKEYE SALMON\*

GRILLED & GLAZED WITH OUR GOCHUJANG SWEET CHILI SAUCE. SERVED WITH HERB 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

#### 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

#### 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

#### SMOKED BRISKET SANDWICH

HOUSE-SMOKED BEEF BRISKET TOPPED WITH BOURBON BBQ SAUCE, COLESLAW & CRISPY ONION STRAWS SERVED 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

#### 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

#### POLENTA & VEGETABLE BOWL

CREAMY POLENTA TOPPED WITH ROASTED SEASONAL VEGETABLES, DRIZZLED WITH BASIL-INFUSED OLIVE OIL & TOPPED WITH FETA. \$22

### STARTER

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#### SALMON CAKES

ALASKAN SOCKEYE SERVED WITH ROASTED RED PEPPER AIOLI. \$16

#### CRAB & BRIE DIP

A BLEND OF CLAW, ARM & LEG MEAT WITH CREAMY BRIE, FRESH HERBS & SPICES SERVED WITH TORTILLA CHIPS. \$20

#### CALAMARI

GOLDEN FRIED STRIPS SERVED WITH A HOUSE-MADE CILANTRO JALAPENO LIME AIOLI. \$16

#### COCONUT SHRIMP

COCONUT CRUSTED SHRIMP WITH A MANGO BEURRE BLANC, PINEAPPLE SALSA & GOCHUJANG SWEET CHILI. \$19

#### CHEDDAR JACK PIEROGI'S

HOUSE-MADE PIEROGI'S STUFFED WITH ROASTED GARLIC POTATOES & CHEDDAR JACK CHEESE. SERVED WITH CARAMELIZED ONIONS & HORSERADISH SOUR CREAM. \$16

#### PARMESAN TRUFFLE FRIES

CRISPY, FRIED & TOPPED WITH BLACK TRUFFLE OIL SHAVED PARMESAN & PARSLEY. SERVED WITH ROASTED GARLIC AIOLI. \$14

#### TANANA POTATO CHIPS

HOUSE-MADE RUSSET POTATO CHIPS SERVED WITH A ROASTED GARLIC, SHALLOT & CHIVE DIP. \$8

### SOUP AND SALAD

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#### TOMATO BASIL SOUP \$9/12

#### SMOKED SALMON CHOWDER \$10/14

#### 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

#### 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, CRAISINS, GORGONZOLA CRUMBLES, MANDARIN ORANGES, CANDIED PECANS & RASPBERRY VINAIGRETTE. \$18  
ADD CHICKEN \$8 ADD SALMON\* \$13



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