

# TWO RIVERS

## Skillets

SERVED WITH CHOICE OF TOAST

### MINER'S SKILLET

Reindeer sausage, bacon, and cubed ham, sautéed together with a mix of potatoes, bell peppers, and onions, served with eggs your way, topped with melted cheddar cheese. 🌾 \$22

### GARDEN FRESH

A colorful medley of potatoes, bell peppers, onions, mushrooms, tomatoes, and fresh spinach, served with eggs your way, topped with melted cheddar cheese, 🌿 🌾 \$20

### TRAILBLAZER

Reindeer sausage sautéed with a mix of potatoes, bell peppers, and onion, served with eggs your way, topped with melted cheddar cheese. 🌾 \$22

### ALASKA PRIME

Tender prime rib, sautéed together with a mix of potatoes, bell peppers, and onions, served with eggs your way, topped with melted cheddar cheese. 🌾 \$24

## Signature

### FRENCH TOAST SOUFFLÉ

An indulgent French toast bake, filled with custard and served warm. Topped with a buttery streusel crumble and baked to golden perfection. Accompanied with mixed berries and whipped butter. \$16

### AVOCADO TOAST

Veggie Style: Creamy avocado, topped with cherry tomatoes, tangy feta cheese, and finished with a drizzle of rich balsamic glaze. Served with homestyle potatoes. 🌿 🌾 \$18

OR The Classic: Creamy avocado, bacon, and a sliced hard-boiled egg. Served with homestyle potatoes. \$18

### LAST FRONTIER BREAKFAST

Fuel up with a true Alaskan breakfast featuring your choice of bacon or reindeer sausage, paired with two eggs your way. Served with homestyle potatoes, toast, and fresh fruit. 🌾 \$21

### FISHERMAN'S BAGEL

A toasted bagel accompanied by house-made Alaskan smoked salmon cream cheese spread. Served with fresh fruit. \$15

### MIDNIGHT SUN BURRITO

Scrambled eggs, crispy bacon, homestyle potatoes, and melted cheddar cheese, wrapped in a warm flour tortilla. Served with a side of sour cream and salsa. \$16

## A la Carte

Bacon \$7

Pork Sausage \$7

Reindeer Sausage \$7

2 Eggs \$5

Pancake \$6

Steel Cut Oats \$9

Homestyle Potatoes \$5

Fruit \$5

Yogurt Berry Parfait \$12

\*\* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Can accommodate vegetarian diet



Can accommodate gluten intolerance



## STARTERS

### DEEP FRIED CAULIFLOWER

Crispy battered florets, tossed with spicy buffalo sauce, served with celery and carrot sticks, and a side of blue cheese dressing. \$17

### SMOKED SALMON SPREAD

Alaska smoked salmon cream cheese spread, served with sourdough baguette slices and garnished with dill. \$18


### ALASKAN BREAD PLATE

Sourdough baguette served with balsamic and olive oil dipping sauce. \$8

### CRAB CAKES

Two crispy panko coated king crab cakes served with house made spicy remoulade sauce. \$20

### SHRIMP COCKTAIL

Five poached shrimp served with cocktail sauce and lemon.  \$18

## SOUP & SALAD

### SMOKED SALMON CHOWDER

Alder-smoked Alaskan salmon, blended with tender potatoes and vegetables in a rich and creamy chowder.

Cup \$10 | Bowl \$14


### CLASSIC CAESAR SALAD

Crisp romaine lettuce topped, parmesan cheese and garlic croutons, tossed in Caesar dressing.

Half \$10 | Full \$14

Add chicken \$8 | Add salmon \$13

### TUNDRA BERRY SALAD

Mixed green salad topped with fresh mixed berries, native to the Alaskan tundra, crumbled feta and spiced pecans. Served with birch syrup vinaigrette. 

Half \$14 | Full \$18

Add Chicken \$8 | Add Salmon \$13

### SOUP OF THE DAY

House made soup of the day.

Cup \$9 | Bowl \$12



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



Can accommodate vegetarian diet



Gluten intolerance can be accommodated



The MSC label is only applied to wild fish or seafood from fisheries that have been certified to the MSC Fisheries Standard, a set of requirements for sustainable fishing

# TWO RIVERS




*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



## ENTRÉES


### **COPPER RIVER SALMON**

Pan-seared with an herb and citrus gremolata butter, served with seasonal vegetables and a wild rice blend.  \$36


### **SAFFRON ROCKFISH**

Pan-seared and drizzled with orange-saffron cream sauce, served with seasonal vegetables and a wild rice blend. \$37

### **ROASTED ANGUS PRIME RIB**

Slow-cooked daily, served with au jus and horseradish cream sauce, served with mashed potato and seasonal vegetables.   
*Kennecott Cut (10oz) \$36 | McCarthy Cut (14oz) \$44 To ensure quality of our slow-cooked prime rib, quantities are limited*


### **MUSHROOM RAVIOLI**

Drizzled in a brown butter sauce, sautéed wild mushrooms garnished with toasted hazelnut topping and parsley.  \$26  
Add Chicken \$8 | Add Salmon \$13

### **CHICKEN, ALASKA**

Named for the village of Chicken Alaska, tender grilled breast served with spruce tip beurre blanc, atop a mound of fluffy Yukon Gold mashed potatoes, with seasonal vegetables. \$28

### **PICADILLO FIREBOX**

Fire-roasted red pepper stuffed with a vegan picadillo filling of roasted corn, black beans, golden raisins, green olives, tomatoes, fresh herbs, and spices, served on a bed of grain and kale blend with fried plantains.  \$37



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



Can accommodate vegetarian diet



Gluten intolerance can be accommodated



The MSC label is only applied to wild fish or seafood from fisheries that have been certified to the MSC Fisheries Standard, a set of requirements for sustainable fishing

# TWO RIVERS

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



## After Dinner Drinks

<b>Graham's Six Grapes Porto</b>	<b>\$12</b>
<b>Graham's 10 Year Tawny Porto</b>	<b>\$15</b>
<b>Graham's 30 Year Tawny Porto</b>	<b>\$30</b>
<b>Hot Toddy</b> Hot tea, whiskey, a splash of lemon, and sweetened with honey	<b>\$10.50</b>
<b>Hot Tea</b> Choose from our selection of Felicity Loft teas	<b>\$4.50</b>
<b>Coffee</b> AK Roast Coffee	<b>\$4.50</b>

## Desserts

 <b>Berry Crisp</b> Blueberries, blackberries, and raspberries with a streusel topping, made fresh daily and served warm from the oven with ice cream.	<b>\$14</b>
<b>Basque Cheesecake</b> Rich and creamy individual caramelized cheesecake topped with fresh berries and sprinkled with powdered sugar.	<b>\$14</b>
<b>Brownie Sundae</b> Warm rich chocolate brownie served with ice cream, drizzled with chocolate sauce, topped with whipped cream.	<b>\$14</b>
<b>Flourless Chocolate Torte</b> Decadent chocolate torte with homemade raspberry coulis, and topped with whipped cream.	<b>\$14</b>
<b>Alaskan Craft Soda Float</b> Classic Combination featuring your choice from our premium Alaskan craft sodas and flavor of ice cream.	<b>\$12</b>
<b>Ice Cream</b> Vanilla   Huckleberry	<b>\$6</b>

 *A special red, white, and blue dessert to celebrate our country's 250th birthday*





# WINE

## Whites, Sparkling, Rosé

### Sparkling, Rosé

La Vieille Ferme Rosé \$10 | \$38

Argyle Brut \$64

Veuve Clicquot Brut Yellow Label \$135

### Chardonnay

Sutter Home Chardonnay \$9 | \$29

Kendall Jackson VR Special Select \$11 | \$37

Sea Sun by Caymus \$15 | \$49

Sonoma-Cutrer Russian River Ranches \$56

Rombauer Carneros \$82

### Pinot Grigio, Pinot Gris, Sauvignon Blanc

Sutter Home Pinot Gris \$9 | \$29

La Bella Pinot Grigio \$11 | \$38

Melrosa by Jason Aldean Sauvignon Blanc \$12 | \$48

Emmolo Sauvignon Blanc \$58

### Riesling, White Zinfandel, White Blends

Dr. Loosen Riesling \$12 | \$42

Chateau Ste. Michelle Riesling \$15

Sutter Home White Zinfandel \$9 | \$29

Conundrum White by Caymus \$59

Bear Creek Strawberry Rhubarb \$14 | \$48

### Half Bottles, Luxury Canned Wines

Archer Roose Luxury Canned Wines, 250ml \$14

Bubbly | Rosé | Pinot Grigio | Sauvignon Blanc |  
Pinot Noir

Markham Merlot, 375ml Bottle \$39

Kim Crawford Sauvignon Blanc, 375ml Bottle \$46





# WINE

---

## Red

### Pinot Noir

Sea Sun by Caymus \$15 | \$49

Meiomi \$52

Argyle Bloomhouse \$58

### Merlot

Sutter Home Merlot \$9 | \$29

Milbrandt \$13 | \$44

Decoy \$58

### Zinfandel, Shiraz

Aurora Shiraz \$12 | \$42

Seghesio Angela's Table Zinfandel \$44

Old Ghost Zinfandel \$110

### Cabernet Sauvignon

Sutter Home Cabernet Sauvignon \$9 | \$29

Aurora Cabernet Sauvignon \$12 | \$42

Bonanza by Caymus \$15 | \$56

Jlohr Seven Oaks \$46

Bonanza Vinekeeper by Caymus \$58

Alexander Valley Vineyards \$62

Caymus California \$98

### Malbec, Red Blends

Tila Malbec \$11 | \$39

Meliorosa by Jason Aldean Red Blend \$11 | \$48

Marietta Old Vine Red \$13 | \$44

The Prisoner \$89





# Beer, Cider, Seltzer

---

## Draught

<b>Alaskan White</b> Alaskan Brewing Company	\$9
<b>Alaskan Amber</b> Alaskan Brewing Company	\$9
<b>Pleasure Town IPA</b> Midnight Sun Brewing	\$9
<b>Permafrost Lager</b> Denali Brewing	\$9
<b>King Street Pilsner</b> King Street Brewing	\$9
<b>Deep Powder Porter</b> Matanuska Brewing	\$9

## Cans & Bottles

<b>North Wind Cider</b> Alaska Ciderworks	\$8
<b>Spruce Tip Hard Seltzer</b> Alaskan Brewing Company Lemon Lime   Cherry Grapefruit	\$8
<b>Bud Light</b>	\$8
<b>Coors Light</b>	\$8
<b>Corona</b>	\$8
<b>Stella Artois</b>	\$8
<b>Up The Tracks IPA, N.A.</b> Denali Brewing Company	\$8
<b>Valdez Brewing Company 16oz Cans</b> Little Oddessey IPA   Propwash Pilsner   Salted Chocolate Porter   Hopwater 100% N.A.	\$14

## Alaskan Craft Sodas

<b>Moose's Tooth Root Beer</b> Broken Tooth Brewing	\$6
<b>Frontier Wild Blueberry Cream Soda</b> 49th State Brewing	\$6





# Libations

## Craft Cocktails

♥ **Midnight Moose** \$18

Stillbrook Whiskey, espresso, maple syrup, butterscotch liqueur, and a splash of cream, topped with a cinnamon dusting.

**Alaska Wine Spritzer** \$14

Bear Creek Winery's Strawberry Rhubarb Wine over ice, topped with a splash of soda & Sprite.

☀️ **Johnny Newcome** \$14

Denali Distillery Spruce Tip Gin, elderflower liqueur, simple syrup, lemon bitters, rhubarb bitters, and a splash of soda.

**Mauled Mary** \$17

Absolut Peppar Vodka mixed with our signature Bloody Mary mix. Garnished with a salted rim, lemon wedge, blue cheese-stuffed olive, and a strip of candied bacon.

♥ **White Golden Rush** \$14

Denali rum, coconut milk, lime, and Cointreau with a touch of sweetness. Served over ice in a gold and coconut-rimmed glass with cherry and orange garnish.

☀️ **Spruce Collins** \$14

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

♥ **24k Margarita** \$18

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

## Mocktails

**House Made Lemonade** \$5

**Very Berry Lemonade** \$9

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

**Blackberry Nojito** \$9

A refreshing non-alcoholic twist on a classic. Blackberries and lime muddled with mint, finished with seltzer water.

**Blueberry Herb Spritzer** \$9

A thirst-quenching combination of blueberries, rosemary, basil, honey and a hint of lemon, finished with seltzer water.

♥ ***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.***

