





Alaskan Grill Breakfast

OPEN
HOURS:
6:30AM-11AM
DAILY

FRESH STARTERS

Fresh Fruit Cup	\$5
Greek Yogurt	\$5
Warm Muffin	\$4
Toast or Biscuit	\$4
Breakfast Meat	\$6

Healthy Options

Herbivore Scramble*

Scrambled eggs with spinach, mushrooms, onions, and provolone cheese. Served over breakfast potatoes and your choice of toast or buttermilk biscuit. \$18

Steel Cut Oats

Simply prepared whole grain oats served with milk, brown sugar, and dried cranberries. \$8
Add fresh berries \$4

Continental

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

SPECIALTIES

Kantishna Burrito*

Two scrambled eggs, with potatoes, your choice of bacon or reindeer sausage, and cheddar cheese. Served with salsa and sour cream. \$14
Smothered in sausage gravy or green chili \$4

Park Ranger*

Scrambled eggs, ham, bacon, sausage, with cheddar cheese. Served over breakfast potatoes with your choice of toast or buttermilk biscuit. \$18

Beignets with Jam

Fried pastry topped with powder sugar and served with raspberry jam dipping sauce. \$12

Alaska Breakfast *

Two eggs any way served with crispy fried breakfast potatoes, your choice of breakfast meat, toast or a buttermilk biscuit. \$20

Smoked Salmon Benedict *

Salmon lox, asparagus, poached egg, and hollandaise atop an English muffin. Served with breakfast potatoes. \$22

Biscuits and Gravy

Two fluffy buttermilk biscuits smothered in our hearty, country-style sausage gravy. \$14



Daybeak Drinks

Served after 8 AM

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 lemon, a pickled green bean, candied bacon, and a bleu cheese stuffed olive.

Maple Cold Brew \$14

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



Can accommodate gluten intolerance



Can accommodate a vegetarian diet

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

Denali is regularly climbed today, with just over **50%** of the expeditions successful. The most popular climbing route is the West Buttress route, first climbed in 1951.



A **thermometer** left exposed at an elevation of 15,000 feet (4,600 m) on Mt. McKinley **over 19 years** recorded a temperature of ____?

(ask your server for the answer)



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STARTERS

MAT-SU WINGS*

Tossed in your choice of Buffalo, Sweet Thai Chili, or Lemon Pepper dry rub. Served with carrots, celery and your choice of Ranch or Bleu Cheese. \$14

FRIED RAVIOLI BITES

Crispy ravioli bites served with warm herb red sauce. \$9


GARLIC CHEESE BREAD

Smothered in garlic butter and blended herbs, topped with shredded Parmesan. Served with warm herb red sauce. \$10

SOUPS & SALADS


CAESAR SALAD

Crisp romaine lettuce tossed in Caesar dressing and topped with garlic croutons and parmesan cheese crisp. \$12

 Add Salmon* \$12 | Add Chicken* \$7

MIXED GREENS SALAD

Mixed greens with tomatoes, cucumbers, onions, and croutons. Served with your choice of dressing. \$11

 Add Salmon* \$12 | Add Chicken* \$7

QUINOA SALAD

Fresh cucumber, red bell pepper, red onion, chickpeas, and fresh parsley tossed in a garlic olive oil and lemon dressing. \$10

SMOKED SALMON CHOWDER

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

FLATBREAD PIZZAS

CAPRESE CHICKEN*

Grilled herbed chicken with cherry tomatoes and warm red sauce, topped with grated mozzarella, fresh basil, and a balsamic reduction. \$15

TRUFFLE MUSHROOM

Mixed mushrooms, caramelized onions, chives, mozzarella, shaved parmesan, and truffle aioli. \$15

PHILLY CHEESESTEAK

Steak, mozzarella, onions, and bell peppers with a spread of garlic aioli. \$15

PEAR & PROSCIUTTO

Roasted pear, prosciutto, goat cheese, and arugula finished with a balsamic reduction. \$15



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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

SPECIALTIES

FRENCH DIP*

Slow-roasted Angus prime rib, mushrooms, red onions, and provolone cheese. Served with au jus on a hoagie with seasoned fries. \$20

FISH & CHIPS*

Panko-crusted Alaska cod fried to a golden brown. Served with seasoned fries, lemon and house-made tartar sauce.

Two Pieces \$19 | Three Pieces \$22

QUESADILLA

Sautéed peppers, red onion, black beans, and cheddar jack cheese. Served with tortilla chips. \$14 Add Chicken* \$7 | Add Salmon* \$12

ALASKAN BURGER*

Angus beef patty topped with cheddar cheese, lettuce, onion, tomato, and house-made garlic aioli on a toasted brioche bun. Served with seasoned fries. \$19 Add Smoked Bacon \$3

SHRIMP PO' BOY*

Alaskan White Ale-battered shrimp with lettuce, tomato, and Cajun remoulade on a toasted hoagie roll. Served with seasoned fries. \$15

GRILLED SALMON SANDWICH*

Fresh Alaska Sockeye salmon fillet with lettuce, tomato, red onion, and pesto aioli on a toasted brioche bun. Served with crispy seasoned fries. \$22

BBQ PULLED PORK SANDWICH*

Slow-roasted pork mixed with tangy BBQ sauce, topped with mustard-pickled onions on a toasted brioche bun. Served with seasoned fries. \$14 Substitute Jackfruit \$3



The 20,320 Alaskan Gril is located 40 miles from Denali, the **tallest mountain** in North America



FIVE large glaciers flow off the slopes of Denali
The Peters Glacier
The Muldrow Glacier
The Traleika Glacier
The Ruth Glacier
The Kahiltina Glacier



DESSERTS

BLUEBERRY COBBLER CHEESECAKE

White chocolate cheesecake topped with blueberry compote and dried blueberries. \$9

MEYER LEMON CAKE

Delicious Meyer lemon cake layered with sweet cream and lemon curd. \$9

CHOCOLATE TOFFEE MOUSSE CAKE

Silky smooth chocolate mousse with crunchy toffee chunks in a chocolate pie crust soaked in coffee liqueur. \$12

TILLAMOOK ICE CREAM

A scoop of Pacific Northwest-made Mountain Huckleberry or Vanilla Bean. \$6

The name "Denali" means "The High One" in the Koyukon Athabaskan language, spoken by Indigenous people of Alaska. The mountain's official name is Mt. McKinley. Both names are still commonly used to reference North America's highest peak.

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STARTERS

COCONUT SHRIMP*

Crispy coconut-breaded shrimp served with Thai sweet chili dipping sauce. \$14

GARLIC CHEESE BREAD



Smothered in garlic butter and blended herbs, topped with shredded parmesan. Served with warm herb red sauce. \$10

CRAB & ARTICHOKE DIP

A mix of crab, spinach, and artichoke hearts, baked and served in a warm sourdough bread bowl. \$18

MAT-SU WINGS*

Tossed in your choice of Buffalo, Sweet Thai Chili, or Lemon Pepper dry rub. Served with carrots, celery and your choice of Ranch or Bleu Cheese. \$14

SOUPS & SALADS

CAESAR SALAD



Crisp romaine lettuce tossed in Caesar dressing and topped with garlic croutons and parmesan cheese crisp. \$12

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FLATBREAD PIZZAS

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TRUFFLE MUSHROOM



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PHILLY CHEESESTEAK



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SPECIALTIES

PORTERHOUSE PORK CHOP*

Grilled 12oz pork chop topped with apple chutney. Served with smoked cheddar and chive mashed potatoes and green beans. \$32

FISH & CHIPS*

Panko-crusted Alaska cod fried to a golden brown. Served with seasoned fries, lemon, and house-made tartar sauce.

Two Pieces \$19 | Three Pieces \$22

SOCKEYE SALMON*

Fresh Alaska Sockeye salmon topped with house-made mango salsa. Served with coconut rice and green beans. \$34

BLACKENED CHICKEN ALFREDO*

Fettuccine tossed in creamy Alfredo sauce, topped with a blackened chicken breast. \$28 Substitute blackened shrimp for \$4

BISON MEATLOAF*

Bacon-wrapped ground bison meatloaf served with mixed mushroom ragu, cheddar chive mashed potatoes, and green beans. \$30

SLOW ROASTED PRIME RIB

12oz slow-roasted prime rib served with cheddar chive mashed potatoes, green beans, and creamy horseradish sauce. \$39

ROASTED VEGETABLE CURRY

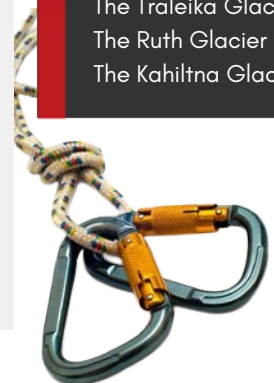
Roasted cauliflower and chickpeas in a house-made coconut curry. Served with coconut rice and warm pita. \$26



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SIGNATURE COCKTAILS

24k MARGARITA



Pantalones Blanco Tequila, Cointreau and house-made sweet & 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



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.





LOCAL FAVORITES

EXPLORERS OLD FASHIONED

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 Tequila, maraschino liqueur, agave syrup, with fresh lime and grapefruit juice, 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

LOCAL FAVORITES

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



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BEER SELECTIONS

DRAUGHT


Denali Permafrost Lager - <i>Princess Signature Beer</i>	\$9
Alaskan Brewing Amber	\$9
Alaskan Brewing White	\$9
Denali Brewing Twister Creek IPA	\$9
Matanuska Brewing Backcountry Blue	\$9
Midnight Sun Pleasuretown IPA	\$9
King Street Green Light Lager	\$9
Denali Brewing Chuli Stout	\$9

BOTTLES & CANS

Corona	\$8
Budweiser	\$8
Bud Light	\$8
Alaska Ciderworks North Wind - <i>Gluten Free</i>	\$8
Alaskan Brewing Lemon Lime Seltzer	\$8
Alaskan Brewing Cherry Seltzer	\$8
Denali Brewing Twister Creek IPA	\$8
Denali Brewing Mother Ale	\$8
Denali Brewing Single Engine Red	\$8
Denali Brewing Chuli Stout	\$8
Denali Brewing Big Dippa	\$8
Denali Brewing Up the Tracks IPA - <i>N/A</i>	\$8

WINE SELECTION

WHITE

Salmon Creek Brut	\$11
Romero Britto Love Princess Prosecco	\$12/\$39
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
Conundrum White	\$48
Sutter Home White Zinfandel	\$9/\$29
Bear Creek Winery Strawberry Rhubarb	\$14/\$48
La Vieille Ferme Rose	\$10/\$38





RED

Sea Sun by Caymus Pinot Noir	\$15/\$49
Meiomi Pinot Noir	\$52
Sutter Home Merlot	\$9/\$29
Milbrandt Merlot	\$13/\$44
Decoy Merlot	\$58
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
Bonanza by Caymus Cabernet Sauvignon	\$15/\$56
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
Melrosa Jason Aldean Red Blend	\$11/\$48



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

Ports & Dessert Wine

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



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