



PRINCESS Sailaway Dinner

Freshly Baked Breads

Specially crafted for tonight's menu

Beverages

See our wine list or app menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection



Please ask your server if you would like to order from our daily Vegan Menu

Starters, Soups, Salad

Goat Cheese and Vegetable Antipasto (v)

grilled eggplant, zucchini, bell pepper, tomatoes, basil oil

House-Made Gravlox of Wild Alaska Salmon*

dill-cured with hints of citrus, honey-mustard sauce

Seared Garlic Prawns

basil-tomato fondue, olives and garlic, baguette

Garden Vegetable Salad (v)

cucumber, tomato, feta, red onion, kalamata olives, red bell pepper, choice of dressings

Baked Potato Soup

sour cream, chives, cheddar cheese

(v) Vegetarian (gf) Gluten-Free  Local Eats Alaska Flavors

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Sailaway-Alaska-2025-4-28

Pasta

Linguine and Clams
white wine, garlic

Fettuccine Alfredo
rich parmesan cream sauce

Mains

Asparagus Risotto
ricotta, cherry tomatoes, parmesan shavings

Pan-Fried Alaska Cod* 📍
glazed carrots, creamy mashed potatoes, lemon-caper butter

Bering Seafood Stew 📍
shrimp, mussels, cod, clams, garlic focaccia crouton

Cajun Fried Chicken
mashed potatoes, coleslaw, biscuit, gravy

Alaska Ale-Braised Short Ribs 📍
wild mushrooms, broccoli, brie polenta, pan jus

Grilled Double Pork Chop*
broccoli and cauliflower florets, garlic mashed potatoes,
honey-ginger apple chutney, caramelized red onions

 Princess Favorites

Princess Shrimp Cocktail
lettuce chiffonade, cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan,
creamy caesar dressing

French Onion Soup
gruyère cheese, crouton

Seared Wild Alaska Salmon* 📍
minty pea puree, broccoli &
yellow cauliflower florets, crispy
chickpea garnish

Grilled New York Strip Steak* 8 oz.
garlic herb butter, french fries,
vegetables

Make the evening extra special

Filet Mignon** 7 oz - elegant and tender, with red-skin mashed potatoes and sautéed mushrooms	\$24
Lobster Tail† 6-7 oz - sweet and succulent, with red-skin mashed potatoes and grilled asparagus	\$24
The Perfect Match** - filet mignon & lobster tail, with choice of sides	\$34

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Captain's Welcome



We love having you on board

And we're delighted to be a part of your culinary journey. Our ports-of-call and the seas we sail inspire our menus. Through our Alaska-influenced dishes, you'll expand your travel experiences even while on board — with fresh, wild salmon, house-baked sourdough, hardy soups, local blueberries, crab, halibut and cod from icy waters, and robust veggies from the land of the midnight sun. And if you're craving a much-loved dining room standard, we've got that, too — on our 'Princess Favorites' menu.



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Starters, Soups, Salad

White Rum Tapioca Fruit Salad (v)

orange, pineapple, mango, melon, strawberry,
toasted coconut

Steak and Beet Tartare*

gherkins, capers, onion

Alaska Crab Cake 📍

spicy remoulade, watercress, basil oil,
red pepper flake garnish

Crab & Corn Chowder

leek fondue, chives

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Welcome 1-Alaska-2025-4-28

Pasta

- Ravioli di Ricotta con Crema di Noci (v)
roasted walnut cream sauce
- Fettuccine Alfredo
rich parmesan cream sauce

Mains

Vegetarian Jambalaya (v)
creole rice with roasted spiced vegetables
in light tomato sauce

Alaska-Caught Halibut with Prosciutto* 
lemon potato puree, broccoli, tomato concasse

Chef’s Classic Duck à l’Orange 
grand marnier sauce, potato croquettes,
sugar snap peas, red cabbage

Whole Roasted Beef Tenderloin,
Cognac & Peppercorn Demi-Glace*
buttered vegetables, sauteed spinach,
scalloped potatoes, fried onion garnish

 Princess Favorites

Princess Shrimp Cocktail
lettuce chiffonade, cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan,
creamy caesar dressing

French Onion Soup
gruyère cheese, crouton

Seared Wild Alaska Salmon
with Cold Water Shrimp* 
broccoli, sauteed potatoes,
creamed leeks, saffron beurre blanc

Garlic Herb Chicken Breast (gf)
avocado tomato corn salad

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PRINCESS Dinner

Freshly Baked Breads

Specially crafted for tonight's menu

Beverages

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Starters, Soups, Salad

Tropical Fruit Cup, Macadamia Nuts (v)
melon, papaya, mango, lemon-honey dressing

Hot Smoked Alaska Steelhead Salmon* 📍
potato and sour cream

Warm Alaska Shrimp and Spinach Dip 📍
toasted parsley-butter croutons

Wedge Salad
bacon, red onion, iceberg lettuce, blue cheese crumble

Alaska-Style Fish Soup 📍
white fish, salmon, shrimp, mussels,
shellfish broth, herb crostini

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Pasta

Spaghetti and Giant Meatball
featuring our classic house-made
fresh tomato sauce

Fettuccine Alfredo
rich parmesan cream sauce

Mains

Goat Cheese and Leek Quiche (v)
sun-dried tomato crema, spinach salad

Parmesan & Panko Baked Cod 
roasted vegetables, olive oil crushed potatoes, caper gherkins dip

Vermouth-Steamed Clams with Shrimp 
tomato, fennel, dill, grilled sourdough

Whole Roasted Turkey
roasted brussels sprouts, sweet potato mash,
apple-sage stuffing, cranberry jam, turkey jus gravy

Beef Stroganoff*
sautéed beef strips, egg noodles, paprika demi-glace,
mushrooms, pickles, sour cream

Slow-Roasted Leg of Lamb* (gf)
haricot verts, boulangeres potatoes

 Princess Favorites

Princess Shrimp Cocktail
lettuce chiffonade, cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan,
creamy caesar dressing

French Onion Soup
gruyère cheese, crouton

Seared Wild Alaska Salmon,
Orange Dill Gremolata* 
beets, carrots, kale

Grilled New York Strip Steak* 8 oz.
garlic herb butter, french fries,
vegetables

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Filet Mignon** 7 oz - elegant and tender, with red-skin mashed potatoes and sautéed mushrooms	\$24
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Italian Night

Amore!

What's not to love about Italian cuisine and fresh pasta?

From coastal seafood to regional ingredients like olive oil, cured meats, cheeses, lemons and garlic, tonight's menu reflects the culinary inspiration of Italy as well as the passion for cooking and expertise of our Italian chefs.



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Starters, Soups, Salad

Prosciutto and Melon

dry-cured ham, sweet cantaloupe

Caprese (v)

tomato, mozzarella, basil, focaccia

Mushroom & Truffle Arancini (v) 📍

housemade tomato sauce, ricotta, arugula, basil oil, fried capers

Insalata Mista

frisee, radicchio, tomatoes, cucumbers, chickpeas, kalamata olives, pecorino cheese, choice of dressings

Minestrone Soup (v)

vegetables, ditalini pasta, basil pesto

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Italian 1-Alaska-2025-4-28

Pasta

Mama’s Lasagna
pasta layered with rich meat sauce
and creamy parmesan white sauce

Fettuccine Alfredo
rich parmesan cream sauce

Mains

Gnocchi with Truffled Cream
arugula, basil oil

Branzino with Olives, Onions and Peppers* (gf)
mediterranean sea bass fillet, creamy mascarpone polenta, green beans

Seafood Risotto*
white wine, shallots, shrimp, scallops,
calamari, mussels, clams

Chicken Parmigiana
spaghetti, tomato sauce, fresh basil

Tuscan-Style Beef Striploin Steak,
Chianti Red Wine Sauce*
italian bean casserole with pancetta, swiss chard,
roasted garlic, onions and mushrooms

Veal Scaloppine, Marsala Wine Sauce
garlic mashed potatoes, green beans, tomatoes

 Princess Favorites

Princess Shrimp Cocktail
lettuce chiffonade, cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan,
creamy caesar dressing

French Onion Soup
gruyère cheese, crouton

Seared Wild Alaska Salmon with
Red Wine Reduction* 
sauteed swiss chard,
mashed potatoes,
fried onion garnish

Garlic Herb Chicken Breast (gf)
avocado tomato corn salad

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Chef's Dinner



We love to cook for you!

There is magic in the kitchens on board Princess Cruises led by Princess Master Chef Rudi Sodamin, Head of Princess Culinary Arts. Our kitchen brigade includes hundreds of cooks plus assistant staff and dishwashers. Every galley has its own expert butchers, fishmongers, pastry team, baking team, vegetarian chefs, and so on — all of whom are directed by a single executive chef. Together we create culinary magic, we work from the heart, and we exemplify teamwork — and what it can achieve.

Tonight we've prepared a menu of our favorite dishes for you. Here's a selection of courses that offer a variety of flavors that are even better when paired with one another.

Chef's Recommendation:
*Vol-Au-Vent, le Grand Chef
Rack of Lamb* or
Grilled Rockfish*
Iced Cointreau Soufflé*



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Starters, Soups, Salad

Tomato & Basil Bruschetta

arugula, extra-virgin olive oil, balsamic reduction, chili oil and crispy caper garnish

Beef Carpaccio*

seared, thinly sliced beef, arugula, tomato, lemon vinaigrette, shaved parmesan, cracked black pepper

Vol-Au-Vent, le Grand Chef

delicate puff pastry overflowing with luxuriant sherry-infused, tarragon-scented lobster & shrimp bisque

Grilled Tuna Salad* (gf)

boston-bibb lettuce, red onion, olives, egg, potato, green beans, vinaigrette

Oxtail Soup en Croute

julienned leeks and seasonal vegetables topped with a light pastry crown

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Chef 1-Alaska-2025-4-28

Pasta

Spaghetti Alla Carbonara
bacon, parmesan

Fettuccine Alfredo
rich parmesan cream sauce

Mains

Twice-Baked Garlic Cream Goat-Cheese Soufflé
arugula and pear salad, hazelnut vinaigrette

Grilled Rockfish, Eggplant Caponata* 📍
quinoa, asparagus, summer squash puree

Blue-Ribbon Chicken Cordon Bleu
ham, swiss cheese, vegetable bâtonnets, crushed potatoes

Beef Wellington, Truffle Madeira Demi-Glace*
celeriac puree, sautéed asparagus and cherry tomatoes

Rack of Lamb*
gratin dauphinois, haricot verts, rosemary jus

 Princess Favorites

Princess Shrimp Cocktail
lettuce chiffonade, cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan,
creamy caesar dressing

French Onion Soup
gruyère cheese, crouton

Seared Wild Alaska Salmon,
Orange Dill Gremolata* 📍
beets, carrots, kale

Grilled New York Strip Steak* 8 oz.
garlic herb butter, french fries,
vegetables

Make the evening extra special

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Gala Dinner

We love to celebrate!

Any excuse to get dressed up and have a good time is inspiration for a festive dinner and an indulgent dessert.

Our menu tonight is a celebration of culinary arts and the opportunity to travel the world.

Let the night begin ...



Please ask your server if you would like to order from our daily Vegan Menu

Starters, Soups, Salad

Warm Tri-Color Quinoa and Butternut Squash (v)

crumbled feta cheese, pomegranate arils, toasted pumpkin seeds, tart maple dressing

Seafood Deviled Eggs* 📍

salmon rilletes, baby shrimp, honey mustard dressing, chive oil garnish

Escargots Bourguignon

garlic herb butter, baguette

Cobb Salad

chicken breast, boiled egg, tomato, avocado, bacon, blue cheese crumble, vinaigrette dressing

Cream of Wild Mushroom Soup (v) 📍

truffle cream

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Pasta

Penne alla Vodka

tomato cream sauce, sweet peas, pancetta,
fresh basil, grated parmigiano-reggiano

Fettuccine Alfredo

rich parmesan cream sauce

Mains

Vegetable Biryani (v)

paneer lababdar, gobi matar samosa,
cucumber raita

Seared Mustard-Crusted Tuna* 📍

soy-glazed corn kernels, sauteed spinach,
ponzu sauce, onion rings

Seared Duck Breast*

sour cherry jus, butternut squash puree

Land & Sea*

(menu item is complimentary, please enjoy any additional steak or lobster for \$15)

beef tenderloin with red wine jus, lobster tail with béarnaise sauce,
carrots, potato puree



Princess Favorites

Princess Shrimp Cocktail

lettuce chiffonade, cocktail sauce

Classic Caesar Salad

romaine, garlic croutons, parmesan,
creamy caesar dressing

French Onion Soup

gruyère cheese, crouton

Seared Wild Alaska Salmon

with Cold Water Shrimp* 📍

broccoli, sauteed potatoes,
creamed leeks,
saffron beurre blanc

Garlic Herb Chicken Breast (gf)

avocado tomato corn salad

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PRINCESS Farewell Dinner

Freshly Baked Breads

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Beverages

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Starters, Soups, Salad

Watermelon with Feta Cheese (v)
pumpkin seeds, mint syrup drizzle

Alaska Cocktail 📍
shrimp, bay scallop, cod, citrus mayonnaise

Crispy Salmon Cake* 📍
poached egg, hollandaise sauce

Smoked Salmon Chowder 📍
potato, kale, cream, celery

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Farewell-Alaska-2025-4-28

Pasta

Spinach Ricotta Ravioli
pesto sauce, parmesan

Fettuccine Alfredo
rich parmesan cream sauce

Mains

Cauliflower Steak (v)
roasted cauliflower with tahini, couscous, asparagus

Alaska Hake Palermitana* 
olives, beans, tomato, red onion

Crispy Sweet & Sour Shrimp
jasmine rice, stir-fried vegetables

Slow-Roasted Prime Rib, Rosemary Jus*
baked potato with cheddar cheese, vegetable medley, rosemary jus

Braised Lamb Shank
three-bean ragout, gremolata, snow peas

Crackling Pork Belly
savoy cabbage, sticky rice, chilli ginger soy glaze

 Princess Favorites

Princess Shrimp Cocktail
lettuce chiffonade, cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan,
creamy caesar dressing

French Onion Soup
gruyère cheese, crouton

Seared Wild Alaska Salmon,
Orange Dill Gremolata* 
beets, carrots, kale

Grilled New York Strip Steak* 8 oz.
garlic herb butter, french fries,
vegetables

Make the evening extra special

Filet Mignon** 7 oz - elegant and tender, with red-skin mashed potatoes and sautéed mushrooms	\$24
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