

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

CAZADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

THE APEROL SPRITZ 10.75

Aperol Aperitivo, prosecco, club soda, fresh orange

FEATURED BEER 7.75

Alaskan Amber, Alaskan Icy Bay Ipa

TASTE
ALASKA

Dishes that feature authentic Alaska specialties, made with fresh local ingredients.

STARTERS

TASTE
ALASKA

SEAFOOD DEVILED EGGS *

smoked salmon, crab, honey-mustard dressing

CHICKEN AND TABBOULEH SALAD

hummus, pomegranate dressing

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CRAB CAKES

Baltimore-spiced tomato vinaigrette

ARUGULA, ARTICHOKE, FARRO SALAD *

taggiasca olive, salami

FRENCH ONION SOUP

gruyere cheese crouton

GOLD RUSH SOUP

fennel, yellow tomato, crème fraîche



We proudly serve sustainable Alaskan seafood certified by Responsible Fisheries Management.

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

An 18% service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to changes.

MAINS

TASTE
ALASKA

FRESH ALASKAN COD WITH ENDIVE AND CARAMELIZED ORANGE *
asparagus, snow potatoes

ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT
tomato, garlic, Asiago cheese

PARMESAN-COATED VEAL LOIN
artichoke mushroom ragoût, mascarpone polenta, and French green beans

FLAT IRON STEAK WITH CELERY ROOT PURÉE *
wild mushrooms and red wine sauce

BONELESS BEEF SHORT RIB STROGANOFF
egg parsley noodles, turnips, carrots

GARLIC-HERB ROASTED CHICKEN
avocado, tomato, corn salad

ALASKA CITRUS SALMON BOWL *
pearl saffron couscous, golden raisins, toasted pine nuts, spinach, lemon butter

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

CHILE RELLENOS 
poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

VEGETABLE OF THE DAY :
sauteed broccoli

5 OZ. FILET MIGNON & LOBSTER * 18
grilled asparagus, baked potato, garlic butter

12 OZ. PINNACLE GRILL STRIP LOIN STEAK * 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO



FRESH HALIBUT XO 25
Asian vegetables, dried shrimp, scallop XO sauce

MORIMOTO EPICE LOBSTER TAILS 25
lemon foam, seasonal vegetables

DESSERTS

STRAWBERRY
French vanilla ice cream

ARTISAN CHEESE SELECTION
provolone, pepper jack, Swiss, brie

RED VELVET CAKE
cream cheese frosting

HOT FUDGE SUNDAE
vanilla ice cream, chocolate sauce

ALMOND FRUIT CAKE
almond butter cake, cherries, Frangelico whipped cream

CHOCOLATE & WHISKEY TORTE
raspberry

ESPRESSO 2.75 

CAPPUCCINO 3.75

LIQUID DESSERT OF THE DAY 11.5

NUTTY COFFEE, BAILEYS IRISH CREAM, FRANGELICO, ESPRESSO IN
A KEEPSAKES GLASS


Vegetarian


Gluten Free


No Salt


No Sugar Added


Non-Dairy