

# DRINKS

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**DUTCH 150** 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

**PNW PENICILLIN** 14

Westland Flagship Single Malt, fresh lemon, ginger honey syrup, float of Westland Peated Single Barrel Select

**THE APEROL SPRITZ** 11

Aperol Aperitivo, prosecco, club soda, fresh orange

**CAZADORES MARGARITA** 11

Cazadores Blanco Tequila, Lime, Cointreau

**COSMOPOLITAN** 12

Stoli Citros vodka, Cointreau, cranberry, lime

**FEATURED BEER** 7.75

150th HAL Pils

**TASTE**  
ALASKA

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

# STARTERS

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**TASTE**  
ALASKA

**Alaska Smoked Salmon Chowder**  
potatoes, roasted red bell pepper

**VEGAN CROSTINI WITH FRESH TOMATO AND BASIL**

extra virgin olive oil, aged balsamic vinegar

**CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

**CARPACCIO OF BEEF TENDERLOIN \***

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

**SHRIMP TACOS, AVOCADO, LIME**

cilantro salsa, mango and black beans

**FRENCH ONION SOUP**

gruyere cheese crouton

**BOSTON LETTUCE WITH CRUMBLED GORGONZOLA CHEESE**

toasted garlic croutons, chives, tomato



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

## HALIBUT WITH PROSCIUTTO

lemon-potato puree, tomato concasee, zucchini

## RIGATONI WITH CHICKEN MEATBALLS

basil, Parmesan

## ROASTED SPICE CRUSTED PRIME RIB WITH WILD MUSHROOMS\*

vegetable stew, horseradish-mustard mousse

## CALF'S LIVER WITH APPLES AND PANCETTA \*

caramelized onion, sautéed spinach, potato pancake

## NEW YORK STRIP LOIN STEAK FRIES \*

garlic-herb butter

## PARMESAN CRUSTED CHICKEN BREAST

basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

## ALASKA TERIYAKI SALMON BOWL

cauliflower rice, avocado, spinach, sesame seeds

## RUSTIC HOME-MADE LASAGNA

tomato sauce

## EGGPLANT CANNELLONI PARMIGIANO

asparagus risotto

## VEGETABLE OF THE DAY:

### 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

## BANANA CRISP

French vanilla ice cream

## ARTISAN CHEESE SELECTION

provolone, pepper jack, Swiss, brie

## STROOPWAFEL CHEESECAKE

caramel

## HOT FUDGE SUNDAE

vanilla ice cream, chocolate sauce

## OPERA CAKE IN A JAR

chocolate ganache, coffee butter cream

## CHOCOLATE DELIGHT

chocolate sponge, chocolate mousse

## LIQUID DESSERT OF THE DAY 8.25

BANANA SPLIT -Kahlua, Banana Liqueur, Baileys, serve in a keepsake glass 3.25

## CAPPUCCINO 3.75

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy