

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

SHIP SHAPE MANHATTAN 12

Trace Bourbon, Carpano Antica, Noily Prat Dry, Angostura Bitters

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

Alaskan Amber & Icy Bay Ipa

Seattle Pike Ale & Ipa

San Miguel Beer

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

CRAB AND SHRIMP CROSTINI

chili crème fraiche

VEGAN EGGPLANT HUMMUS DIP

whole-wheat pita chips



CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

MOZZARELLA SALAD WITH HEIRLOOM TOMATOES

cucumbers, olives



ORANGE AND RADDICCHIO SALAD

orange segments, feta cheese, olives



FRENCH ONION SOUP

gruyere cheese crouton

BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE

pumpkin seeds and cranberries



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

PORK CHOP WITH PARSNIP PURÉE
bacon braised Brussels sprouts

SPAGHETTI AGLIO E OLIO
shrimp, parsley, roma tomato

GARLIC-HERB ROASTED CHICKEN
avocado, tomato and corn salad

TRI-TIP BEEF WITH BUTTON MUSHROOMS *
potato croquette, spring vegetable

SEARED ROCKFISH WITH FENNEL & APPLE *
pea and farro risotto, roasted carrots

BRAISED OXTAIL ROMANO
roasted root vegetables

BROILED SALMON WITH HERB MUSTARD GLAZE*
roasted leeks, red bell pepper, mashed potatoes

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

SHIITAKE MUSHROOM & CHEESE FRITTERS
braised zucchini, bell peppers, eggplant

VEGETABLE OF THE DAY: asparagus



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

RHUBARB CRISP
French vanilla ice cream

ARTISAN CHEESE SELECTION
blue cheese, cheddar, swiss, brie

COCONUT CREAM PIE
whipped cream

HOT FUDGE SUNDAE
vanilla ice cream, whipped cream, nuts

CHOCOLATE CARAMEL TART
crushed honeycomb

RASPBERRY MOUSSE SWISS ROLL
whipped cream, chocolate shavings



LIQUID DESSERT OF THE DAY 11.5
Nutty Irishman, Kahlua, Frangelico, baileys served in a keepsake glass 3.25

CAPPUCCINO 3.75

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy