

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, Alaskan Icy Bay Ipa
San Miguel Beer



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

STARTERS



SALMON AND SPINACH CAKE *

celery, bell pepper, thyme, chili flakes, sweet chili mayonnaise

SMOKED CHICKEN WITH GOLDEN RAISINS

curried celery remoulade

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

QUINOA AND POMEGRANATE

roasted pumpkin, goat cheese



ARUGULA AND PUMPKIN SALAD

pine nuts, tomato, feta cheese



FRENCH ONION SOUP

gruyere cheese crouton

CORN SOUP WITH BACON

onion relish



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

GRILLED MISO GLAZED SALMON *

miso ginger glaze, scallions, roasted red bell pepper

FUSILLI A LA VODKA

pancetta, marinara, cream

CHICKEN TIKKA MASALA

onion, tomatoes, turmeric, cardamom

APPLE CIDER-BRINED PORK CHOP, CHERRY-RAISIN CHUTNEY

sweet corn polenta, sautéed green beans
with shallots

SWISS STEAK BOURGUIGNON

parsley potato, pearl onions, mushrooms,
lardons, roasted carrots

GARLIC-HERB ROASTED CHICKEN

avocado, tomato, corn salad

CHILI PRAWNS WITH GARLIC BUTTER

black rice, spinach

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

VEGAN STUFFED CABBAGE

red bell pepper sauce



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

MANGO BLUEBERRY CRISP

French vanilla ice cream

ARTISAN CHEESE SELECTION

provolone, pepper jack, Swiss, brie

DULCE DE LECHE CHEESECAKE

coconut meringue

HOT FUDGE SUNDAE

vanilla ice cream, chopped nuts, whipped
cream

ORANGE-LIME PANNA COTTA

lime zest



PUMPKIN PIE

whipped cream

LIQUID DESSERT OF THE DAY 8.25

Love Potion-Chambord, Baileys, Grenadine
Served in a keepsake glass 3.25

CAPPUCCINO 3.75

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy