

# 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, Heineken, Miller Lite  
Seattle Pike Kilt Lifter Ale



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

# STARTERS



## **SMOKED MACKEREL AND TROUT \*** apple-horseradish

## **MEZZE PLATE**

hummus, olives, baba ghanoush, olive oil, feta cheese



## **CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

## **CHICKEN, HAM, PARMESAN CROQUETTE** spiced saffron aioli

## **BOSTON LETTUCE SALAD WITH HARICOT VERT**

walnuts, dried cherries and feta

## **FRENCH ONION SOUP**

gruyere cheese crouton

## **CURRIED CAULIFLOWER SOUP**

frizzled onions, parsley oil



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



**TROUT WITH ASPARAGUS \***  
onion purée, dill butter

**PENNE PESTO**

green onion, garlic, cherry tomatoes, asparagus, olive oil, Parmesan cheese

**LAMB SHANK**

cauliflower-rosemary purée, crispy parsnip

**WIENER SCHNITZEL**

home fried potatoes, lingonberry compote

**RUSTIC HOME-MADE LASAGNA**

tomato sauce, basil

**FLAT IRON STEAK WITH ROASTED SPRING ONIONS\***

baby tomatoes, aged balsamic

**NEW YORK STRIP LOIN \***

garlic-herb butter

**CHARRED SUGAR CRUSTED ALASKA SALMON \***

corn, bell pepper rice pilaf, green beans, pine nuts

**OVEN-BAKED EGGPLANT PARMIGIANA**

Provolone cheese, spaghetti, marinara 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


**CHERRY CRISP**

French vanilla ice cream

**STRAWBERRY SHORTCAKE**

whipped cream, vanilla sponge

**NEAPOLITAN LAYERED CAKE**

vanilla sponge, chocolate, strawberry 

**LIQUID DESSERT OF THE DAY 8.25**

Pearl Harbour, Midori, Malibu Rum, Sour mix  
Served in a keepsake glass 3.25

**ARTISAN CHEESE SELECTION**

provolone, pepper jack, Swiss, brie

**HOT FUDGE SUNDAE**

vanilla ice cream, whipped cream, nuts

**SACHER TORTE**

dark chocolate, apricot preserves, whipped cream

**CAPPUCCINO 3.75**

**ESPRESSO 2.75**

 Vegetarian

 Gluten Free

 No Salt

 No Sugar Added

 Non-Dairy