

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
Pike Kilt Lifter Ale

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

SALMON AND POTATO CHOWDER

smoked bacon and chives

WATERMELON AND FETA CHEESE

mint, orange, arugula



CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

PROSCIUTTO, GENOA SALAMI, MELON AND FIGS *

crostini, olives, sun-dried tomato

SHRIMP IN TANGERINE

sweet potato puree

FRENCH ONION SOUP

gruyere cheese crouton

BABY BEET, FRISÉE, ORANGE SALAD

goat cheese, hazelnut



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

ALASKAN COD WITH OLIVES, ONIONS AND PEPPERS *
creamy mascarpone polenta, green beans

SPAGHETTI BOLOGNESE

tomato, basil

SHORT RIB WITH BLACK OLIVES

mashed butternut squash, roasted shallot, red wine

GARLIC-HERB ROASTED CHICKEN

avocado, tomato, corn salad

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

PORK PARMIGIANA

fresh mozzarella, zucchini, spaghetti, basil-tomato sauce

ASIAN STYLE ROTISSERIE DUCK *

noodles, scallions, bell pepper

HONEY SRIRACHA ALASKA SALMON BOWL *

jasmine rice, avocado, cucumber, edamame

QUINOA VEGETARIAN MEATBALLS

pine nuts, feta cheese crumble

VEGETABLE OF THE DAY: red beets



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

PEACH AND BERRY CRISP
French vanilla ice cream

BANANA CHOCOLATE STREUSEL CAKE
chocolate sauce

STRAWBERRY CHEESECAKE
whipped cream

LIQUID DESSERT OF THE DAY 8.25
Love Boat, Chambord, Baileys, Brandy
Served in a keepsake glass 3.25

ARTISAN CHEESE SELECTION
havarti, pepper jack, goat cheese, blue cheese

FUDGE SUNDAE
vanilla ice cream, nuts, whipped cream

CHOCOLATE HAZELNUT SLICE
caramel popcorn

CAPPUCCINO 3.75

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy