

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, Budweiser, Coors Light

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

CORN AND CRABMEAT FRITTER

garlic aioli

STEAK AND BEET TARTARE*

egg, capers, gherkins

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

MOZZARELLA AND ZUCCHINI

balsamic reduction, extra virgin olive oil 

ENDIVE AND BABY SPINACH

mandarin segments, avocado, strawberries 

FRENCH ONION SOUP

gruyere cheese crouton

CHICKEN NOODLE SOUP

chicken, vegetables, vermicelli noodles



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 TENDERLOIN WITH FOREST MUSHROOM RAGOUT *
sauteed spinach, spaetzle

FETTUCCINE ALLA CONTI

green peas, diced ham, creamy Parmesan
cheese sauce

NEW YORK STRIP LOIN

garlic-herb butter

MUSTARD CRUSTED TUNA WITH ONION RINGS *

tomato-shrimp vinaigrette, honey-soy
glazed corn kernels

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

PRIME RIB OF BEEF AU JUS *

green bean almandine, sugar-glazed carrots,
baked potato

TURKEY ROAST AND CRANBERRY

apple-pecan stuffing, dill carrots, Brussels
sprouts, candied sweet potato

PAN-SEARED SALMON WITH VEGETABLE CONFIT *

artichoke, tomato, onion, basil, lemon, celeriac
and potato purée

VEGAN BEYOND BEEF STUFFED SQUASH

paprika, oregano, tomato

VEGETABLE OF THE DAY: sauteed broccoli



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

CARROT CAKE

cream cheese frosting

MANGO MOUSSE ECLAIR

toasted coconut



LIQUID DESSERT OF THE DAY 8.25

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

ARTISAN CHEESE SELECTION

provolone, monterey jack, blue cheese, brie

FUDGE SUNDAE

Vanilla ice cream, whipped cream, nuts

CHOCOLATE BLACK OUT CAKE

marshmallow, Devil's Food sponge cake

CAPPUCCINO 3.75

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy