

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, Fresh lemon juice

SHIP SHAPE MANHATTAN 12

Buffalo 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, Heineken

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

SALMON RILLETTES *

garlic crostini, sour cream, chives, capers

WATERMELON CAPRESE

mozzarella, arugula, basil, balsamic



CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ALMOND CHICKEN TENDERS

honey-Dijon mustard sauce

CHOPPED GARDEN SALAD

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

FRENCH ONION SOUP

gruyere cheese crouton

SPLIT PEA AND HAM SOUP

leeks, celeriac, sausage



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

BROWN SUGAR GLAZED SALMON *

roasted root vegetables, cranberry pecan rice pilaf, brown sugar glazed

MAFALDINI

champignon sauce, pearl onions, Parmesan

GRILLED STRIP LOIN WITH CHARRED GARLIC *

grilled vegetables, red-skin mashed potatoes

VEAL PICCATA *

mozzarella, sundried tomato, risotto

SMOKED BEEF BRISKET

garlic mashed potatoes, spicy slaw

PERUVIAN ROASTED CHICKEN

creamed corn, salsa verde

MACADAMIA CRUSTED BARRAMUNDI *

ginger, cilantro, red rice, vegetable-coconut stew



RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

VEGAN EGGPLANT AND POTATO PATTIES

sweetcorn polenta

VEGETABLE OF THE DAY: zucchini

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

STRAWBERRY RHUBARB CRISP

French vanilla ice cream

ARTISAN CHEESE SELECTION

goat cheese, pepper jack, gorgonzola, emmentaler

TRIPLE BERRY ALASKAN TART

pastry cream, torched meringue



FUDGE SUNDAE

vanilla ice cream, whipped cream, nuts

LEMON TORTE

lemon cream

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied nuts, marshmallow

LIQUID DESSERT OF THE DAY 8.25

Mocha Mint, Galliano, Crème de Menthe White, Cream de Cacao White
Served in a keepsake glass 3.25

CAPPUCCINO 3.75

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy