

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
Budweiser, Heineken, Miller Lite

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

CRAB SEAFOOD COCKTAIL *
snow crab, shrimps, scallops

TOMATOES WITH FIG-BALSAMIC
orange oil, garlic caramel



CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

BBQ CHICKEN SPRING ROLL
cucumber-apple slaw, peanuts

MIXED LETTUCE, BACON, POTATO
boiled egg, cherry tomato, cucumber

FRENCH ONION SOUP
gruyere cheese crouton

CHICKEN AND LEEK SOUP
potato, prunes



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

ALASKA BARBECUE SALMON BOWL *
mango, avocado, brown rice, asparagus

BUCATINI WITH DUCK
zucchini, mushrooms, tomatoes

SPICED PORK LOIN
pineapple salsa, squash, sweet potatoes

NEW YORK STRIP LOIN *
garlic-herb butter

SPICED ROASTED CHICKEN
carrots, green beans, herb stuffing

CATFISH WITH TAHINI DRESSING *
spinach-cauliflower rice

RIJSTTAFEL
nasi goreng, sambal udang, beef sumatra, ayam kecap, atjar, krupuk

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

BEYOND CHICKEN POT PIE
potato, carrot, celery, tarragon, puff pastry crust

VEGETABLE OF THE DAY: Asparagus

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

ARTISAN CHEESE SELECTION
cheddar, havarti, brie, blue cheese

RED VELVET CAKE
cream cheese frosting

HOT FUDGE SUNDAE
vanilla ice cream, nuts, chocolate sauce

ALMOND FRUIT CAKE
almond butter cake, cherries,  frangelico
whipped cream

CHOCOLATE & WHISKEY TORTE
raspberry sauce

LIQUID DESSERT OF THE DAY 8.25

CAPPUCCINO 3.75

**Banana Split, Kahlua, Banana Liqueur,
Bailey's. Served in a keepsake glass 3.25**

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy