

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
Blue Moon, Heineken, Coors Light

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

BAY SHRIMP COBB WITH CELERY SLAW

blue cheese, bacon, green onion, red radish, apple cider

SMOKED DUCK WITH LENTILS AND APPLE HORSE RADISH *

lemon, parsley, cherry tomato, orange segments

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

HAZELNUT CRUSTED BRIE

cranberry sauce, frizzled onions

GOURMET GREENS

toasted walnuts, cherry tomatoes, orange segment

FRENCH ONION SOUP

gruyere cheese crouton

FIVE ONION CREAM SOUP

leeks, marjoram, crème fraîche



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

SOLE PUTTANESCA *
creamy polenta, olives, arugula salad

PENNE PRIMAVERA
vegetables, olive oil, Parmesan cheese

CHICKEN BIRYANI
mint, cashews, onion, saffron, raita, poppodam

BEEF STROGANOFF
red wine mushroom sauce, rice pilaf, green beans

BEEF POT ROAST
roasted parsnip and root vegetables, potato smash

GARLIC-HERB ROASTED CHICKEN
avocado, tomato, corn salad

SOUTH WESTERN ALASKA SALMON BOWL *
black bean corn salsa, cilantro rice

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

VEGAN POTATO AND SQUASH GNOCCHI
pesto trapanese

VEGETABLE OF THE DAY: 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

MIXED BERRY CRISP
French vanilla ice cream

ARTISAN CHEESE SELECTION
provolone, cheddar, goat cheese, blue cheese

STROOPWAFEL CHEESECAKE
caramel

HOT FUDGE SUNDAE
vanilla ice cream, chopped nuts, whipped cream

NEAPOLITAN LAYERED CAKE
vanilla sponge, chocolate, strawberry mousse

OPERA CAKE
chocolate ganache, coffee butter cream

LIQUID DESSERT OF THE DAY 8.25
Love Potion, Chambord, Bailey's, Grenadine
Served in a keepsake glass 3.25



CAPPUCCINO 3.75

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy