

MAINS

TASTE
ALASKA

FRESH SEARED ALASKA ROCKFISH *
saffron risotto, mussels, clams, peppers

BUCATINI CAPONATA
eggplant, olives, bell pepper, capers,
basil, pine nuts

CITRUS GRILLED RAINBOW TROUT *
ginger crushed red skin potatoes, cilantro pesto

SPICED ROASTED CHICKEN
carrots, green beans, herb stuffing

NEW YORK STRIPLOIN STEAK FRIES*
Garlic-herb butter

PORK MEDALLIONS WITH LINGONBERRY JAM *
roasted garlic sweet potato mash,
parsnip chips, Brussels sprouts

SOUTHWESTERN ALASKA SALMON BOWL *
black bean corn salsa, avocado brown rice,
cilantro

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

VEGAN CURRIED VEGETABLE CUTLET
Indian spices, garbanzo beans, tomato sauce,
baby bok choy

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

ARTISAN CHEESE SELECTION
edam, goat cheese, fontina, blue cheese

TRIPLE BERRY ALASKA TART
vanilla crust, blueberries, raspberries,
strawberries torched meringue

HOT FUDGE SUNDAE
vanilla ice cream, warm chocolate ganache,
chopped nuts, marshmallows, whipped
cream

Lemon Torte 
lemon cream

CHOCOLATE FUDGE BROWNIE CHEESECAKE
candied nuts, marshmallow

ESPRESSO 2.75

CAPPUCCINO 3.75


Vegetarian


Gluten Free


No Salt


No Sugar Added


Non-Dairy

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

THE APEROL SPRITZ 11

Aperol Aperitivo, prosecco, club soda, fresh orange

CAZADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

After Dinner Drink—Love Boat 11.50

Chambord, Brandy, Baileys Irish Cream

Serve in HAL souvenir shot glass

FEATURED BEER 7.75

Alaskan Amber, Alaskan icy Bay IPa

TASTE ALASKA

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

STARTERS

TASTE ALASKA

ALASKA BREADED COD SLIDER *

brioche roll, malt vinegar aioli, cabbage slaw

ALASKA CRAB SEAFOOD COCKTAIL *

snow crab, shrimp, scallops, boiled eggs

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, basil, focaccia



GOURMET GREENS

toasted pecans, cherry tomatoes, orange segment



FRENCH ONION SOUP

gruyere cheese crouton

ALDER SMOKED SALMON CHOWDER

potato, kale, cream, celery



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.