

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



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

STARTERS

**CORN FRITTERS TOPPED WITH SMOKED SALMON**

crème fraiche, dill

GRILLED EGGPLANT, ZUCCHINI, ASPARAGUS

peppers, mushrooms, manchego, balsamic

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CHICKEN CREOLE SALAD

celery, cayenne, dill pickles

MIXED GREEN, ARTICHOKE, FARRO SALAD*

olive, salami

FRENCH ONION SOUP

gruyere cheese crouton

CABBAGE BACON SOUP

chicken-tomato broth, onion



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



ALASKAN BLACK COD WITH ZUCCHINI SALSA *
orange-spinach quinoa

MEAT TORTELLINI

sautéed spinach, marinara sauce, parmesan cheese

ROASTED TRI TIP BEEF CHIMICHURRI*

parsley, garlic, cilantro, sundried tomato risotto

SPICED RUBBED CHICKEN, LIME AND HONEY

turmeric rice, roasted cauliflower

NEW YORK STRIP LOIN STEAK FRIES *

garlic-herb butter

ALASKA CITRUS SALMON BOWL *

pearl saffron couscous, raisins, toasted pine nuts, spinach, lemon butter

CHICKEN CORDON BLEU

fondant potatoes, green peas

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

VEGAN TANDOORI- RUBBED PORTOBELLOS WITH CILANTRO SAUCE

parsley, carrots, leek

VEGETABLE OF THE DAY: glazed carrots



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

PEACH CRISP

French vanilla ice cream

ARTISAN CHEESE SELECTION

goat cheese, Emmentaler, blue cheese, cheddar

COCONUT CREAM PIE

whipped cream

FUDGE SUNDAE

vanilla ice cream, marshmallow, nuts, whipped cream

RASPBERRY MOUSSE SWISS ROLL

whipped cream, chocolate shavings

CHOCOLATE CARAMEL TART

crushed honeycomb

LIQUID DESSERT OF THE DAY 8.25

Pearl Harbor, Midori, Frangelico, Crème de Cacao Brown

Served in a keepsake glass 3.25



CAPPUCCINO 3.75

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy