

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
Lagunitas IPA, Budweiser, Coors Light

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

BEETROOT CURED SALMON AND PRAWNS SALAD *

pickled radishes, baby lettuce, pistachio crumb, dill yogurt

VEGAN CROSTINI WITH FRESH TOMATO AND BASIL

extra virgin olive oil, aged balsamic vinegar

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CRAB AND ASPARAGUS QUICHE

cayenne mayonnaise

MUSHROOM AND SPRING MIX SALAD

carrot, scallion, daikon radish

FRENCH ONION SOUP

gruyere cheese crouton

TOMATO BELL PEPPER BISQUE

avocado cream



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

PAN SEARED ROCKFISH WITH ARTICHOKE AND TOMATO CONFIT *
artichoke, lemon wedge

SPAGHETTI ALL'AMATRICIANA
spicy Roma tomato sauce, crisp pancetta, basil

FLANK STEAK WITH GOAT CHEESE PANISSE *
artichoke, spinach

BROILED PORK CHOP WITH BRAISED CABBAGE
parsley potatoes, green beans, shallot, almonds

LAMB SHANK ADOBO
roasted squash, spinach

GARLIC-HERB ROASTED CHICKEN
avocado, tomato, corn salad

SALMON WITH MANGO SAUCE *
stir-fried vegetables, wasabi mashed potatoes

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

EGGPLANT AND ZUCCHINI PICCATA
couscous, marinara sauce, basil

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

MIXED BERRY CRISP
French vanilla ice cream

ARTISAN CHEESE SELECTION
goat cheese, pepper jack, edam, blue cheese

MIXED BERRIES TRIFLE
vanilla sponge, crème patissiere, whipped cream

FUDGE SUNDAE
vanilla ice cream, nuts, whipped cream, marshmallow

TROPICAL FRUITS CHEESECAKE
fruit salsa



BLACK FOREST CAKE
Kirschwasser cream, sour cherries, chocolate shavings

LIQUID DESSERT OF THE DAY 8.25
Nutty Coffee, Frangelico, Bailey's Espresso
Served in a keepsake glass 3.25

CAPPUCCINO 3.75

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy