

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
Heineken, Budweiser, Coors Light

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

SALAD OF ARUGULA AND FRISEE

william pear, mandarin segments,



SALMON AND TUNA POKE *

crostini, crème fraîche, salmon caviar

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

EGGPLANT CAPONATA

garlic crostini, arugula



ARANCINI BOLOGNESE

mozzarella, green peas

FRENCH ONION SOUP

gruyere cheese crouton

CHICKEN AND CORN SOUP

smoked chicken, roasted corn, scallions, bell pepper, mushrooms



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

ROASTED BARRAMUNDI *

cucumber beurre blanc, potato fennel puree, zucchini, tomato

RIGATONI CAPRESE

tomato, basil, bocconcini mozzarella

SPICED PORK TENDERLOIN SOFRITO

butternut squash, soffrito sauce

HUNGARIAN BEEF GOULASH

spätzle, green beans, paprika, caraway seeds

SPAGHETTI MEATBALLS

Marinara Sauce

GARLIC-HERB ROASTED CHICKEN

avocado, tomato, corn salad

BROILED SALMON WITH HERB MUSTARD GLAZE*

roasted leeks, red bell pepper, mashed potatoes

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

WHOLE-WHEAT MUSHROOM CREPE

red rice pilaf, crème fraiche

VEGETABLE OF THE DAY:

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, pepper jack, Swiss, brie

STRAWBERRY SHORTCAKE

whipped cream, vanilla sponge

FUDGE SUNDAE

vanilla ice cream, whipped cream, nuts, marshmallow

CHOCOLATE DELIGHT

chocolate sponge, chocolate mousse

SACHER TORTE

dark chocolate, apricot preserves, whipped cream

LIQUID DESSERT OF THE DAY 8.25

Banana Split, Kahlua, Banana Liqueur, Baileys

Served in a keepsake glass 3.25

CAPPUCCINO 3.75

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy