

# 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  
Miller Lite, Heineken, Budweiser

**TASTE**  
ALASKA

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

# STARTERS

**TASTE**  
ALASKA

## CHILI SHRIMP COCKTAIL

orange habanero aioli, citrus segments

## CAPTAINS ANTIPASTO PLATE \*

Bresaola beef, dry-cured Coppa Pork, Prosciutto, Sicilian-style roasted vegetable salad

## CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

## TOMATO AND GOAT CHEESE TART

basil-infused olive oil

## RED RADISH AND MANGO SALAD

butter lettuce, cucumber, cilantro

## FRENCH ONION SOUP

gruyere cheese crouton

## LENTIL SOUP

celery, potato, bacon, sausage



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

**GRILLED SALMON WITH GINGER-CILANTRO PESTO \***  
basmati rice, sautéed Swiss chard, garlic, cherry tomatoes

**FARFALLE BOSCAIOLA**  
tomatoes, onions, pancetta, Parmesan  
cheese

**NEW YORK STRIP LOIN  
STEAK FRIES \***  
garlic-herb butter

**SESAME CRUSTED TUNA \***  
pickled ginger, wakame, ponzu sauce,  
somen noodles

**RUSTIC HOME-MADE LASAGNA**  
tomato sauce, basil

**ROASTED BONELESS CHICKEN LEG**  
chimichurri, sweet pea risotto

**BEEF POT ROAST**  
roasted parsnip and root vegetables, potato  
smash

**FRAGRANT LAMB CURRY**  
basmati rice, naan bread, mango chutney

**VEGETABLE TEMPURA UDON**   
asparagus, shiitake, mirin Soya broth

**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

**STRAWBERRY CRISP**  
French vanilla ice cream

**TRIPLE BERRY ALASKAN TART**  
pastry cream, torched meringue

**LEMON TORTE**   
lemon cream

**LIQUID DESSERT OF THE DAY 8.25**  
**Banana Split**, Kahlua, Banana Liqueur,  
Baileys  
Served in a keepsake glass 3.25

**ARTISAN CHEESE SELECTION**  
provolone, pepper jack, Swiss, brie

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

**CHOCOLATE FUDGE BROWNIE CHEESECAKE**  
candied pecans, marshmallow

**CAPPUCCINO 3.75**

**ESPRESSO 2.75**

  
Vegetarian

  
Gluten Free

  
No Salt

  
No Sugar Added

  
Non-Dairy