

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, Fresh lemon juice

THE APEROL SPRITZ 11

Aperol Aperitivo, Prosecco, Club soda, Fresh orange

COSMOPOLITAN 12

Stoli Citros Vodka, Cointreau, Cranberry, Lime

PORT WINE

Port Sandeman 10.50

Warre's Warrior 10.50

Dow's Late Bottle Vintage 14.50

SHIP SHAPE MANHATTAN 12

Buffalo Trace Bourbon, Carpano Antica, Noily Prat Dry, Angostura Bitters

CAZADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

FEATURED BEER 7.75

Alaskan Amber, Alaskan Icy Bay Ipa

Miller Lite, Heineken, Budweiser

COGNAC

Louis XIII De Remy Martin 200

Remy Martin XO 32

Hennessey VS 12

Remy Martin VSOP 15

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

CRAB BISQUE

coconut foam

CHILLED LUMPIA

rice paper wrapped pulled pork, toasted peanuts, hoisin

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

SALMON GRAVLAX*

honey, dill, mustard, pumpernickel

WILD MUSHROOM QUESADILLA

pico de gallo, sour cream



FRENCH ONION SOUP

gruyere cheese crouton

RADICCHIO AND CARAMELIZED PEAR SALAD

frisée, grilled red pepper, Blue cheese



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

ALASKAN COD, PORCINI, AND LEEKS *
bacon, asparagus, lemon reduction, smashed potatoes

SPAGHETTI PUTTANESCA
marinara sauce, anchovies, capers, black olives, garlic, oregano

MINT AND GARLIC ROASTED LEG OF LAMB *
tomato, zucchini

WIENER SCHNITZEL
home fried potatoes, cranberry compote

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

SAUERBRATEN
cinnamon apple, cabbage, roasted root vegetables, spaetzle

NEW YORK STRIP LOIN STEAK FRIES *
garlic-herb butter

MEDITERRANEAN ALASKA SALMON BOWL *
quinoa, tomatoes, olives, crispy chickpeas, feta cheese, lemon garlic sauce

THREE CHEESE VEGETABLE ENCHILADA
salsa rojo, black bean casserole

VEGETABLE OF THE DAY: 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

MIXED BERRIES CRISP
French vanilla ice cream

BANANA CREAM PIE
crème patisserie, caramel

STRAWBERRY CHEESECAKE
whipped cream

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

ARTISAN CHEESE SELECTION
blue cheese, brie, monterey jack, provolone

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

CHOCOLATE HAZELNUT SLICE
caramel popcorn

CAPPUCCINO 3.75

ESPRESSO 2.75


Vegetarian


Gluten Free


No Salt


No Sugar Added


Non-Dairy