

# 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

## **SCALLOPS AND CRAB GRATIN**

onion ciabatta

## **GRILLED PINEAPPLE WITH HONEY-RICOTTA**

hazelnut crumble, dates

## **CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

## **TOMATO BRUSCHETTA, CURED CHORIZO**

cilantro, goat cheese

## **BOSTON LETTUCE SALAD WITH HARICOT VERT**

walnuts, dried cranberries and feta

## **FRENCH ONION SOUP**

gruyere cheese crouton

## **CREAM OF ASPARAGUS SOUP**

pesto croutons



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

**CHARRED SUGAR CRUSTED ALASKA SALMON \***  
corn, bell pepper rice pilaf, green beans, pine nuts

**SLOW ROASTED ENGLISH ROAST BEEF \***  
yorkshire pudding, cauliflower gratin

**ROASTED CHICKEN WITH GNOCCHI**  
button mushrooms, supreme sauce, asparagus

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

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

**CRISPY PORK BELLY**  
warm succotash with avocado, pork jus

**HAKE BORDELAISE \***  
herb crumbs, remoulade, parsley potatoes, green beans, pine nuts

**PAPPARDELLE, SHRIMPS LEMON**  
white wine cream, basil

**VEGAN OVEN-BAKED RATATOUILLE**  
balsamic reduction, marinara sauce

**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

**STRAWBERRY RHUBARB CRISP**  
French vanilla ice cream

**CARROT CAKE**  
cream cheese frosting

**MANGO MOUSSE ECLAIR**  
toasted coconut



**LIQUID DESSERT OF THE DAY 8.25**  
**Love Potion**, Chambord, Baileys, Grenadine  
Served in a keepsake glass 3.25

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

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

**CHOCOLATE BLACK OUT CAKE**  
marshmallow, Devil's Food sponge cake

**CAPPUCCINO 3.75**

**ESPRESSO 2.75**



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy