

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