

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

WILD MUSHROOM SOUP

chive oil drizzle, crème fraîche



SMOKED MACKEREL AND TROUT

apple-horseradish

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

TOMATO AND MOZZARELLA

olive oil-basil dressing, toasted focaccia



SEAFOOD SPRING ROLL

shrimp, crab, sweet-chili sauce

FRENCH ONION SOUP

gruyere cheese crouton

BEET, MIXED GREEN & ORANGE SALAD

goat cheese, hazelnut



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

HONEY SRIRACHA ALASKA SALMON BOWL *
jasmine rice, avocado, edamame

FUSILLI WITH EGGPLANT AND TOMATO
garlic, basil, shallot, mozzarella

POMMERY MUSTARD ROASTED LAMB RACK *
dried fruit, potatoes savoyarde, spinach

GARLIC-HERB ROASTED CHICKEN
avocado, tomato, corn salad

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

BAMI GORENG
Indonesian stir-fried noodles, egg, beef sate, peanut sauce, ayam kecap, krupuk shrimp crackers

NEW YORK STRIP LOIN STEAK FRIES *
garlic-herb butter

SHRIMP DIABLO
cilantro rice, chilies, chipotle, tomato

VEGAN SAN FRANCISCO FAB CAKE
nori, wasabi, capers

VEGETABLE OF THE DAY: roasted 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

MIXED BERRY CRISP
French vanilla ice cream

RED VELVET CAKE
cream cheese frosting

ALMOND FRUIT CAKE
almond butter cake, cherries, Frangelico whipped cream 

LIQUID DESSERT OF THE DAY 8.25
Love Boat, Chambord, Bailey's, Brandy
Served in a keepsake glass 3.25

ARTISAN CHEESE SELECTION
goat cheese, fontina, blue cheese, swiss

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

CHOCOLATE & WHISKEY TORTE
raspberry sauce

CAPPUCCINO 3.75

ESPRESSO 2.75


Vegetarian


Gluten Free


No Salt


No Sugar Added


Non-Dairy