

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, Fresh lemon juice

SHIP SHAPE MANHATTAN 12

Buffalo Trace Bourbon, Carpano Antica, Noilly 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

SMOKED SALMON ROSETTES *
bay shrimp salad, salmon caviar

FIGS, FETA, ROCKET 🌿
toasted nuts, yuzu

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

SHANGHAI LION'S HEAD MEATBALLS
scallions, ginger, napa cabbage salad

MUSHROOM AND SPRING MIX 🌿
carrot, scallion, daikon radish, water chestnuts

FRENCH ONION SOUP
gruyere cheese crouton

CHICKEN AND VEGETABLE SOUP 🌿
squash, carrot, spinach



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

HALIBUT WITH PROSCIUTTO *
lemon-potato puree, tomato concasee, zucchini

FETTUCCINE ALL'ARRABBIATA
tomato sauce, hot red pepper flakes,
crispy pancetta

**FLANK STEAK WITH ROASTED SHALLOT
VINAIGRETTE ***
creamy polenta , green beans

GARLIC-HERB ROASTED CHICKEN
avocado, tomato, corn salad

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

TURKEY ROAST AND CRANBERRY
apple-pecan stuffing, dill carrots, Brussels
sprouts, candied sweet potato

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

**PAN-SEARED SALMON WITH VEGETABLE
CONFIT ***
artichoke, tomato, onion, basil, lemon, celeriac
and potato purée

VEGAN ASPRAGUS SOBA NOODLES 
Sweet dressing, scallions, chili oil

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

PEACH AND BERRY CRISP
French vanilla ice cream

STROOPWAFEL CHEESECAKE
caramel

CHOCOLATE DELIGHT 
chocolate sponge, chocolate mousse

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, pepper jack, blue cheese, swiss

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

OPERA CAKE IN A JAR
chocolate ganache, coffee butter cream

CAPPUCCINO 3.75

ESPRESSO 2.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy