

# 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

## **TRIO OF SALMON \***

hot-smoked, oak wood smoked, dill-marinated, honey-mustard sauce

## **PROSCIUTTO AND CAPONATA \***

smoked olive oil, sundried tomato bread stick

## **CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

## **FIVE SPICED PORK RIBS**

Chinese pickled cabbage salad, tamarind chutney

## **FRISSE LETTUCE, BACON, RED SKIN POTATO**

boiled egg, cherry tomato, cucumber

## **FRENCH ONION SOUP**

gruyere cheese crouton

## **HEIRLOOM TOMATO SOUP**

Ricotta, basil and balsamic



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

**ALASKA BARBECUE SALMON BOWL \***  
mango, avocado, red rice, broccoli

**FETTUCCINE WITH PORK RAGOUT**  
parmesan, basil

**PRIME RIB OF BEEF AU JUS \***  
green bean almandine, sugar-glazed  
carrots, baked potato

**GARLIC-HERB ROASTED CHICKEN**  
avocado, tomato, corn salad

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

**PORT BRAISED LAMB SHANK**  
broccoli, butter bean puree, gremolata

**RED WINE BRAISED BRISKET**  
paprika-infused onions, buttermilk mashed  
potatoes, carrots, broccoli

**CRISPY SWEET-AND-SOUR SHRIMP**  
steamed jasmine rice, sweet-and-sour  
vegetables

**SPICY VEGETARIAN CHOW MEIN**  
egg noodles, mushrooms, bean sprouts, spicy  
red chili peppers, soy ginger sauce



**VEGETABLE OF THE DAY:** roasted root  
vegetables

**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

**BAKED ALASKA**  
warm brandy Bing cherry sauce

**BANANA PUDDING**  
vanilla sponge, cake crumbs



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

**ARTISAN CHEESE SELECTION**  
brie, gouda, swiss, blue cheese

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

**DOUBLE CHOCOLATE TART**  
crème anglaise

**CAPPUCCINO 3.75**

**ESPRESSO 2.75**



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy