

# 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

Sierra Nevada Pale Ale  
Chico, California

## **TASTE ALASKA**

Dishes that feature authentic Alaska specialties, made with fresh local ingredients.

# STARTERS

## **TASTE ALASKA**

### **SEAFOOD DEVILED EGGS**

smoked salmon, crab, honey-mustard dressing

### **CHICKEN AND TABBOULEH SALAD**

hummus, pomegranate dressing

### **CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

### **CRAB CAKES**

Baltimore-spiced tomato vinaigrette

### **ARUGULA, ARTICHOKE, FARRO SALAD**

taggiasca olive, salami

### **FRENCH ONION SOUP**

gruyere cheese crouton

### **GOLD RUSH SOUP**

fennel, tomato, crème fraîche



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

**COD WITH ENDIVE AND CARAMELIZED ORANGE \***  
asparagus, snow potatoes

**ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT**  
tomato, garlic, Asiago cheese

**PARMESAN-COATED VEAL LOIN**  
artichoke mushroom ragoût, mascarpone polenta, and French green beans

**FLAT IRON STEAK WITH CELERY ROOT PURÉE \***  
wild mushrooms and red wine sauce

**BEEF SHORT RIB STROGANOFF**  
egg parsley noodles, turnips, carrots

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

**ALASKA CITRUS SALMON BOWL**  
pearl saffron couscous, golden raisins, toasted pine nuts, spinach, lemon butter

**CHILE RELLENOS**  
poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

**5 OZ. FILET MIGNON & LOBSTER \* 25**  
grilled asparagus, baked potato, garlic butter

**12 OZ. PINNACLE GRILL STRIP LOIN STEAK \* 25**  
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

**ARTISAN CHEESE SELECTION**  
gruyere, fontina ,brie, cheddar

**RED VELVET CAKE**  
cream cheese frosting

**SMORES SUNDAE**  
Vanilla ice cream, brownie chunks, toasted marshmallows, graham crumbs, chocolate sauce

**CHOCOLATE & WHISKEY TORTE**  
raspberry

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

**ESPRESSO 2.75**

**CAPPUCCINO 3.75**

 Vegetarian

 Gluten Free

 No Salt

 No Sugar Added

 Non-Dairy