

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

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

SALMON AND POTATO CHOWDER

smoked bacon and chives

WATERMELON AND FETA CHEESE

mint, orange

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

PROSCIUTTO, GENOA SALAMI, MELON AND FIGS

crostini, olives, sun-dried tomato

SHRIMP IN TANGERINE

purple potato puree

FRENCH ONION SOUP

gruyere cheese crouton

BABY BEET, FRISÉE, 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, cucumber, edamame

SPAGHETTI BOLOGNESE
tomato, basil

VEAL PARMIGIANA
fresh mozzarella, zucchini, spaghetti, basil-tomato sauce

SHORT RIB WITH BLACK OLIVES
mashed butternut squash, roasted shallot, red wine

CARAWAY SPICED PORK BELLY
stout beer, red cabbage, apple, potato

GARLIC-HERB ROASTED CHICKEN
avocado, tomato, corn salad

SWORDFISH WITH OLIVES ,ONION AND PEPPERS *
Creamy mascarpone polenta, green beans

FARRO RISOTTO, BRAISED ENDIVE 
spinach puree, sweet potato cake

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

PEACH CRISP
French vanilla ice cream

ARTISAN CHEESE SELECTION
pepper jack, gouda, provolone, monterey jack

BANANA CREAM PIE
cashew crust, crème patisserie, caramel

BROWNIE PEANUT SUNDAE
vanilla ice cream, brownie chunks, peanuts, rainbow sprinkles, caramel sauce

CHOCOLATE HAZELNUT SLICE
caramel popcorn

STRAWBERRY CHEESECAKE 
whipped cream

ESPRESSO 2.75

CAPPUCCINO 3.75



Vegetarian



Gluten Free



No Sugar Added



Non-Dairy