

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 Icy Bay IPA

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

BORLOTTI BEAN AND PASTA SOUP

parmesan and olive oil

VEGAN CROSTINI WITH FRESH TOMATO AND BASIL

extra virgin olive oil, aged balsamic vinegar

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CARPACCIO OF BEEF TENDERLOIN *

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

SHRIMP TACOS, AVOCADO, LIME

cilantro salsa, mango and black beans

FRENCH ONION SOUP

gruyere cheese crouton

BOSTON LETTUCE WITH CRUMBLED GORGONZOLA CHEESE

toasted garlic croutons, chives, tomato



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

RIGATONI WITH CHICKEN MEATBALLS

basil, Parmesan

ROASTED SPICE CRUSTED PRIME RIB WITH WILD MUSHROOMS*

vegetable stew, horseradish-mustard mousse

CALF'S LIVER WITH APPLES AND PANCETTA *

caramelized onion, sautéed spinach, potato pancake

NEW YORK STRIP LOIN STEAK FRIES *

garlic-herb butter

PARMESAN CRUSTED CHICKEN BREAST

basil-mashed potatoes, green beans, honey-Dijon mustard sauce

ALASKA TERIYAKI SALMON BOWL

cauliflower rice, avocado, spinach, sesame seeds

EGGPLANT CANNELLONI PARMIGIANO

asparagus risotto

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

PEAR CRISP

French vanilla ice cream

ARTISAN CHEESE SELECTION

fontina, Havarti, cheddar, brie

STROOPWAFEL CHEESECAKE

caramel

COOKIES AND CREAM SUNDAE

vanilla ice cream, chocolate cake crumbs, Oreo cookies

OPERA CAKE IN A JAR

chocolate ganache, coffee butter cream

CHOCOLATE DELIGHT

chocolate sponge, chocolate mousse

ESPRESSO 2.75

CAPPUCCINO 3.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy