

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

Pike Kilt Lifter Scotch Ale
Seattle, Washington

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

SALMON CHOP CHOP SALAD

cucumber, cherry tomatoes, avocado, bacon, green beans, mustard mayo dressing

VEGAN EGGPLANT HUMMUS DIP

whole-wheat pita chips

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

MOZZARELLA SALAD WITH TOMATOES

cucumbers, taggiasca olives

CRAB AND SHRIMP CROSTINI

chili crème fraîche

FRENCH ONION SOUP

gruyere cheese crouton

BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE

pumpkin seeds and cranberries



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

PORK CHOP WITH PARSNIP PURÉE
bacon braised Brussels sprouts

SPAGHETTI AGLIO E OLIO
shrimp, parsley, roma tomato

GARLIC-HERB ROASTED CHICKEN
avocado, tomato and corn salad

TRI-TIP BEEF WITH BUTTON MUSHROOMS *
potato croquette, spring vegetable

SEARED FRESH ROCKFISH WITH FENNEL AND APPLE *
pea and farro risotto, roasted carrots

CHIPOTLE SMOKE BRISKET
saffron rice

BROILED SALMON WITH HERB MUSTARD GLAZE*
roasted leeks, red bell pepper, mashed potatoes

SHIITAKE MUSHROOM AND CHEESE FRITTERS 
braised zucchini, bell peppers, eggplant

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

RHUBARB CRISP
French vanilla ice cream

ARTISAN CHEESE SELECTION
Havarti, Gruyere, Swiss, brie

COCONUT CREAM PIE
whipped cream, mango sauce

BLACK FOREST SUNDAE
Vanilla ice cream, chocolate sponge, cherry compote

CHOCOLATE CARAMEL TART
crushed honeycomb, cookie tuile

RASPBERRY MOUSSE SWISS ROLL 
whipped cream, chocolate shavings

ESPRESSO 2.75

CAPPUCCINO 3.75



Vegetarian



Gluten Free



No Sugar Added



Non-Dairy