

# DRINKS

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**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



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

# STARTERS

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**SMOKED MACKEREL AND TROUT**

apple-horseradish

**MEZZE PLATE**

hummus, olives, baba ghanoush, olive oil, feta cheese

**CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

**CHICKEN, HAM, PARMESAN CROQUETTE**

spiced saffron aioli

**BOSTON LETTUCE SALAD WITH HARICOT VERT**

pecan nuts, dried cherries and feta

**FRENCH ONION SOUP**

gruyere cheese crouton

**CURRIED CAULIFLOWER SOUP**

frizzled onions, parsley oil



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

**CHARRED SUGAR CRUSTED ALASKA SALMON \***  
corn, bell pepper rice pilaf, green beans, pine nuts

**PENNE PESTO**  
green onion, garlic, cherry tomatoes, asparagus, olive oil, Parmesan cheese

**LAMB SHANK**  
cauliflower-rosemary purée, crispy parsnip

**WIENER SCHNITZEL**  
home fried potatoes, loganberry compote, spinach

**FLAT IRON STEAK WITH ROASTED SPRING ONIONS\***  
baby tomatoes, aged balsamic

**NEW YORK STRIP LOIN STEAK FRIES \***  
garlic-herb butter

**ROCKFISH WITH BROCCOLI \***  
Onion puree,, dill butter

**OVEN-BAKED EGGPLANT PARMIGIANA**   
Provolone cheese, spaghetti, marinara sauce

**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

**CHERRY CRISP**  
French vanilla ice cream

**STRAWBERRY SHORTCAKE**  
whipped cream, vanilla sponge

**SACHER TORTE**  
dark chocolate, apricot preserves, whipped cream

**ESPRESSO 2.75**

**ARTISAN CHEESE SELECTION**  
gruyere, pepper jack, gorgonzola, brie

**STRAWBERRY SUNDAE**  
vanilla ice cream, strawberry compote, crushed biscotti

**NEAPOLITAN LAYERED CAKE**   
vanilla sponge, chocolate, strawberry mousse

**CAPPUCCINO 3.75**



Vegetarian



Gluten Free



No Sugar Added



Non-Dairy