

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

CASADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

FEATURED BEER 7.75

Pike Space Needle IPA
Seattle, Washington

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

CORN AND CRABMEAT FRITTER

garlic aioli

STEAK AND BEET TARTARE*

quail egg, capers, gherkins

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CILIEGINE MOZZARELLA AND ZUCCHINI

pine nuts, balsamic reduction, extra virgin olive oil

BELGIAN ENDIVE AND BABY SPINACH

mandarin segments, avocado, strawberries

FRENCH ONION SOUP

gruyere cheese crouton

CHICKEN NOODLE SOUP

chicken, vegetables, vermicelli noodles



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

PAN-SEARED SALMON WITH VEGETABLE CONFIT*

Artichoke, tomato, onion, basil ,lemon, celeriac and potato puree

LINGUINI ALLA CONTI

green peas, diced ham, creamy Parmesan cheese sauce

PRIME RIB OF BEEF AU JUS*

green bean almandine, sugar-glazed carrots, baked potato

NEW YORK STRIP LOIN

STEAK FRIES *

garlic-herb butter

TURKEY ROAST AND CRANBERRY

apple-pecan stuffing, dill carrots, Brussels sprouts, candied sweet potato

MUSTARD CRUSTED WAHOO WITH ONION RINGS *

tomato-shrimp vinaigrette, honey-soy glazed corn kernels

PORK TENDERLOIN WITH FOREST MUSHROOM RAGOUT

sauteed spinach, spaetzle

VEGAN BEYOND BEEF STUFFED SQUASH

paprika, oregano, tomato

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

provolone, pepper jack, gruyere, monterey jack

CARROT CAKE

cream cheese frosting

COOKIES AND CREAM SUNDAE

vanilla ice cream, chocolate cake crumbs, Oreo cookies

CHOCOLATE BLACK OUT CAKE

marshmallow, Devil's Food sponge cake

MANGO MOUSSE ECLAIR

toasted coconut

ESPRESSO 2.75

CAPPUCCINO 3.75



Vegetarian



Gluten Free



No Sugar Added



Non-Dairy