

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

Sierra Nevada Pale Ale
Chico, California

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

TRIO OF SALMON *

hot-smoked, oak wood smoked, dill-marinated, honey-mustard sauce

PROSCIUTTO AND CAPONATA

smoked olive oil, sundried tomato bread stick

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CRISPY THAI VEGETABLE SPRING ROLLS

rice noodle salad, sweet chili dipping sauce

FRISÉE LETTUCE, BACON, RED SKIN POTATO

boiled egg, cherry tomato, cucumber

FRENCH ONION SOUP

gruyere cheese crouton

HEIRLOOM TOMATO SOUP

Ricotta, basil and balsamic



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

ALASKA BARBECUE SALMON BOWL
mango, avocado, brown rice, asparagus

PAPPARDELLE WITH CHICKEN RAGOUT
parmesan, basil

PORT BRAISED LAMB SHANK
broccolini, butter bean puree, gremolata

TRI TIP BEEF WITH CREAMED LEEKS AND BACON *
thyme roasted potatoes, frizzled parsnip

RED WINE BRAISED BRISKET
paprika-infused onions, buttermilk mashed potatoes, green beans, carrots, broccoli

GARLIC-HERB ROASTED CHICKEN
avocado, tomato, corn salad

CRISPY SWEET-AND-SOUR SHRIMP
steamed jasmine rice, sweet-and-sour vegetables

WILD MUSHROOM STRUDEL 
forest mushrooms, spinach and feta cheese, Thai red curry 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

BANANA CRISP
French vanilla ice cream

ARTISAN CHEESE SELECTION
havarti, monterey jack, swiss, cheddar

BAKED ALASKA
warm brandy Bing cherry sauce

COOKIE DOUGH SUNDAE
Vanilla ice cream, assorted cookie crumbs, chocolate sauce

DOUBLE CHOCOLATE TART
crème anglaise

BANANA PUDDING 
vanilla sponge, cake crumbs

ESPRESSO 2.75

CAPPUCCINO 3.75



Vegetarian



Gluten Free



No Sugar Added



Non-Dairy