

# 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

Sierra Nevada Pale Ale  
Chico, California

**TASTE**  
ALASKA

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

# STARTERS

**TASTE**  
ALASKA

## ALASKA BREADED COD SLIDER \*

brioche roll, malt vinegar aioli, cabbage slaw

## ALASKA CRAB SEAFOOD COCKTAIL

snow crab, shrimp, scallops, boiled eggs

## CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

## SWEET TOMATO AND FRESH BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, basil, focaccia

## GOURMET GREENS

toasted pecans, cherry tomatoes, orange segment

## FRENCH ONION SOUP

gruyere cheese crouton

## CHICKEN ENCHILADA SOUP

corn, tomato, beans, cream cheese



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 MEDALLIONS WITH HUCKLEBERRY JAM \*

roasted garlic sweet potato mash, parsnip chips, Brussels sprouts

## BUCATINI CAPONATA

eggplant, olives, bell pepper, capers, basil, pine nuts

## SPICED ROASTED CHICKEN

carrots, green beans, herb stuffing

## GRILLED ROCKFISH OXACAN STYLE \*

tomato rice ,mango salsa

## CITRUS GRILLED RAINBOW TROUT\*

ginger crushed red skin potatoes, cilantro pesto

## NEW YORK STRIPLOIN STEAK FRIES\*

Garlic-herb butter

## SOUTHWESTERN ALASKA SALMON BOWL\*

black bean corn salsa, avocado brown rice, cilantro

## VEGETARIAN BEAN TACO WITH SALSA VERDE

corn, monterey jack, lime-cilantro rice

## 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

## PINEAPPLE CRISP

French vanilla ice cream

## ARTISAN CHEESE SELECTION

cheddar, pepper jack, Swiss, brie

## TRIPLE BERRY ALASKA TART

vanilla crust, blueberries, raspberries, strawberries torched meringue

## HOT FUDGE SUNDAE

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

## DULCE DE LECHE CHEESECAKE

Coconut meringue

## Lemon Torte

lemon cream



## ESPRESSO 2.75

## CAPPUCCINO 3.75



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy