

# 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 Amber

**TASTE**  
ALASKA

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

# STARTERS

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**TASTE**  
ALASKA

**SEAFOOD AND ARTICHOKE EN BOUCHÉE**  
shellfish, lemon-Hollandaise sauce

**ROASTED BEETS, ORANGE SEGMENTS**  
pistachio, feta cheese

**CLASSIC CAESAR SALAD**  
Parmesan cheese, garlic croutons, anchovies

**THAI BEEF AND PICKLED PAPAYA \***  
scallions, cilantro, lime

**RADICCHIO AND CARAMELIZED PEAR SALAD**  
frisée, grilled red pepper, blue cheese

**FRENCH ONION SOUP**  
gruyere cheese crouton

**SMOKED SALMON CHOWDER**  
diced potato, salmon flakes



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

## MEDITERRANEAN ALASKA SALMON BOWL \*

quinoa, tomatoes, olives, crispy chickpeas, feta cheese, lemon garlic sauce

## LINGUINI WITH BEEF SHORT RIB BOLOGNESE

oregano, Parmesan

## FILLET OF BEEF WELLINGTON \*

Madeira sauce, celeriac mash, green peas

## SAUTÉED VEAL TENDERLOIN \*

candied lemon sauce, corn polenta

## ROASTED PORK BACK RIBS

espresso-barbecue sauce, spinach fennel, potato rosti

## GARLIC-HERB ROASTED CHICKEN

avocado, tomato, corn salad

## CORNFLAKE CRUSTED COBIA \*

boiled new potatoes, sautéed vegetable medley, remoulade

## VEGAN JAMBALAYA

creole rice with a spectrum of roasted spiced vegetables in a light tomato 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, cheddar, gouda, gorgonzola

## MIXED BERRIES TRIFLE

vanilla sponge, crème patissiere, whipped cream

## COOKIE DOUGH SUNDAE

Vanilla ice cream, assorted cookie crumbs, chocolate sauce

## BLACK FOREST CAKE

Kirschwasser cream, sour cherries, chocolate shavings

## TROPICAL FRUITS CHEESECAKE

fruit salsa

## ESPRESSO 2.75

## CAPPUCCINO 3.75



Vegetarian



Gluten Free



No Sugar Added



Non-Dairy