# DRINKS

**DUTCH 150** 11 De Lijn Gin, Sparkling Wine, fresh lemon juice

**THE APEROL SPRITZ** 10.75 Aperol Aperitivo, prosecco, club soda, fresh orange

**COSMOPOLITAN** 12 Stoli Citros vodka, Cointreau, cranberry, lime **SHIP SHAPE MANHATTAN** 12 Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

**CASADORES MARGARITA** 10.75 Cazadores Blanco Tequila, Lime, Cointreau

**FEATURED BEER** 7.75 150th HAL Pils



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

### **STARTERS**



ALASKA BREADED COD SLIDER \* brioche roll, malt vinegar aioli, cabbage slaw

### ALASKA CRAB SEAFOOD COCKTAIL

snow crab, shrimp, scallops, boiled eggs

### SWEET TOMATO AND FRESH 🥎 BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, basil, focaccia

FRENCH ONION SOUP gruyere cheese crouton

gruyere cheese crouton

### CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

### GOURMET GREENS 🎙 🖗 🗗

toasted pecans, cherry tomatoes, orange segment

### ALDER SMOKED SALMON CHOWDER

potato, kale, cream, celery

Certified Sustainable
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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



**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

**SEARED ALASKA ROCKFISH \*** saffron risotto, mussels, clams, peppers

**RUSTIC HOME-MADE LASAGNA** tomato sauce, basil

CITRUS GRILLED RAINBOW TROUT ginger crushed potatoes, cilantro pesto

**NEW YORK STRIPLOIN STEAK FRIES\*** garlic-herb butter

SOUTHWESTERN ALASKA SALMON BOWL black bean corn salsa, avocado brown rice, cilantro

VEGAN CURRIED VEGETABLE CUTLET Indian spices, garbanzo beans, tomato sauce, baby bok choy

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

**ARTISAN CHEESE SELECTION** 

provolone, pepper jack, Swiss, brie

## FSSFRT

MANGO BLUEBERRY CRISP French-vanilla ice cream

#### **TRIPLE BERRY ALASKA TART**

vanilla crust, blueberries, raspberries, strawberries torched meringue

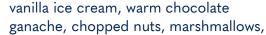
#### CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallow

**ESPRESSO** 2.75







HOT FUDGE SUNDAE

Lemon Torte 🗭 lemon cream

whipped cream

#### **CAPPUCCINO** 2.75





ND Non-Dairy



