

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

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

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, basil, focaccia

FRENCH ONION SOUP

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



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

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

DESSERTS

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



Vegetarian



Gluten Free



No Salt



No Sugar Added



Non-Dairy

ARTISAN CHEESE SELECTION

provolone, pepper jack, Swiss, brie

HOT FUDGE SUNDAE

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

Lemon Torte

lemon cream

CAPPUCCINO 2.75