

# Drinks

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**Dutch 75 \$11** De Lijn Gin, Holland America sparkling Wine, fresh lemon juice

**Cazadores Margarita \$12** choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

**Cosmopolitan \$12** Absolut Citron vodka, Cointreau, cranberry, lime

**TASTE ALASKA Sitka Spritz \$12** Cynar, passionfruit, lemon, Holland America sparkling wine

**TASTE ALASKA PNW Penicillin \$17** Westland Flagship Single Malt, fresh lemon, ginger-honey syrup, float of Westland Peated Single Barrel Select

**TASTE ALASKA Featured Beer \$7.75** Alaska Brewing Company Juneau Juice Hazy IPA

**TASTE  
ALASKA**

Taste the flavors of Alaska on board with regionally inspired local dishes and ingredients.

# Appetizers

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**TASTE ALASKA Alaska Breaded Cod Slider\*** brioche roll, malt vinegar aioli, cabbage

**Alaska Crab Seafood Cocktail** **GF** snow crab, shrimp, scallops, boiled eggs

**Sweet Tomato & Fresh Buffalo Mozzarella** **V** aged balsamic vinegar, focaccia

**French Onion Soup** Gruyère cheese crouton

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Red Beet, Frisée, Orange Salad** **V** **GF** goat cheese, hazelnut

**Ketchikan Fisherman's Chowder** potatoes, bacon, dill

**V** Vegetarian   **GF** Gluten Free   **ND** Non-Dairy   **NS** No Sugar Added

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.

# Mains

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TASTE  
ALASKA

**Seared Alaska Rockfish\*** saffron risotto, mussels, clams, peppers

**Kurobuta Pork, Lingonberry Jam \***  roasted garlic, sweet potato mash

**Citrus Grilled Rainbow Trout \***  ginger crushed red skin potato, cilantro pesto

**Alaska Salmon Bucatini** lemon cream, buttered breadcrumbs, Parmesan

**Spiced Roasted Chicken** carrots, green beans, herb stuffing

**Southwestern Salmon Bowl \***   black bean corn salsa, avocado brown rice

**Rustic Home-Made Lasagna** tomato sauce, basil

**New York Striploin Steak Fries\*** garlic-herb butter

**Vegan Curried Vegetable Cutlet**  garbanzo beans, tomato sauce, bok choy

# Featured

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**5 oz Filet Mignon & Lobster\*** \$18 grilled asparagus, baked potato, garlic butter

**12 oz Pinnacle Grill Strip Loin Steak\*** \$20 baked potato, creamed spinach

*By Global Fresh Fish Ambassador **Chef Morimoto***

**Grilled Nigerian Jumbo Prawn** \$25 Morimoto E'pice, seasonal vegetables

**Broiled Lobster Tails** \$25 yuzu butter, roasted garlic mashed potatoes

# Desserts

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**Mango Blueberry Crisp** vanilla ice cream

**Triple Berry Alaska Tart** vanilla crust, mixed berries, torched meringue

**Chocolate Fudge Brownie Cheesecake** pecans, marshmallow

**Lemon Paris Brest**  lemon cream

**Strawberry Sundae** vanilla ice cream, strawberry compote, crushed biscotti

**Ice Cream of the Day** Vanilla, Rocky Road, Butter Pecan 

**Cappuccino** 3.75      **Espresso** 2.75

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