

Drinks

Dutch 150 \$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 Alaskan Amber Ale

**TASTE
ALASKA**

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

Appetizers

TASTE ALASKA Smoked Juniper Berries Cured Bison * celeriac remoulade

Honeycomb's Goat Cheese, Balsamic Figs 🌿 walnut puree

Shrimp Taco, Avocado, Lime 🍷 cilantro salsa, mango and black beans

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Arugula and Pumpkin Salad 🌿 tomato, feta cheese

Butternut Squash Soup with Crème Fraîche 🌿 🍷 pumpkin seeds, cranberries

Chicken Enchilada Soup 🌿 corn, tomato, beans, cream cheese

🌿 Vegetarian 🍷 Gluten Free 🥛 Non-Dairy 🚫 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



Grilled Fresh Rockfish, Oaxacan Style * tomato rice, mango salsa

Pork Chop with Parsnip Purée bacon braised Brussels sprouts

Orecchiette with Eggplant and Pork Ragoût tomato, garlic, Asiago cheese

Tri-Tip Beef with Button Mushrooms* potato croquette, spring vegetable

Chicken Parmigiana mozzarella, zucchini, spaghetti, tomato sauce

New York Strip Loin, Steak Fries * garlic-herb butter

Rustic Home-Made Lasagna tomato sauce, basil

Broiled Salmon, Herb Mustard Glaze* roasted leeks, red bell pepper

Vegetarian Bean Taco with Salsa Verde 🌱 corn, monterey jack, lime-cilantro rice

Featured

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

Rhubarb Crisp vanilla ice cream

Carrot Cake cream cheese frosting

Chocolate Caramel Tart crushed honeycomb, cookie tuile

Dulce de Leche Cheesecake coconut meringue

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Cookie Dough Sundae vanilla ice cream, cookie crumbs, chocolate sauce

Ice Cream of the Day Vanilla, Mint Chocolate Chip Neapolitan **NS**

Cappuccino 3.75 **Espresso** 2.75

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