

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 White Ale

**TASTE
ALASKA**

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

Appetizers

TASTE ALASKA Alaska Salmon Croquette sriracha rémoulade

Roasted Oyster Mushroom Salad hummus, za'atar spices, crispy pita

Seafood Deviled Eggs*  smoked salmon, crab, honey-mustard dressing

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Salmon Salad * cucumber, tomato, avocado, bacon, beans, mustard dressing

Chicken Noodle Soup vegetables, celery, carrots, corn kernel

 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

TASTE
ALASKA

Halibut Caddy Ganty * sour cream, olive oil red skin mashed potato **Spaghetti**

Aglio e Olio shrimp, parsley, Roma tomato

Parmesan-Crusted Chicken Breast basil mashed potatoes, honey-Dijon mustard

Petite Beef Tender with Creamed Leeks and Bacon* **GF** thyme roasted potatoes

Boneless Beef Short Rib Stroganoff egg parsley noodles, turnips, carrots

Rustic Home-Made Lasagna tomato sauce, basil

Turkey Roast and Cranberry apple-pecan stuffing, dill carrots, Brussels sprouts

Citrus Salmon Bowl* **ND** saffron couscous, raisins, pine nuts, lemon butter

Chile Rellenos **V** poblano peppers, Monterey Jack cheese, green chili sauce

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

Strawberry Crisp French vanilla ice cream

Red Velvet Cake cream cheese frosting

Nutella Cream Pie hazelnut, marshmallow creme

Blueberry Cheesecake **NS** graham cracker crust

Smores Sundae vanilla ice cream, chocolate cake crumbs

Ice Cream of the Day Vanilla, Cheesecake with Raspberry Swirl, Cookie Dough **NS**

Cappuccino 3.75 **Espresso** 2.75

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