

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 Peroni

**TASTE
ALASKA**

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

Appetizers

TASTE ALASKA Alaskan Salmon and Potato Chowder smoked bacon and chives

Ricotta-Feta-Yogurt Puree, Red Beets  parsley, pumpkin seeds, za'atar

Carpaccio of Beef Tenderloin*  olive oil, Reggiano-Parmigiano

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Salmon, Dill Meatballs avocado cream

Belgian Endive and Baby Spinach    mandarin, avocado, strawberries

 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

Alaskan Lingcod Fillet * smashed potato crab galette, sauce vierge

Rigatoni with Chicken Meatballs basil, Parmesan

Rack of Veal, Asiago Polenta * root vegetables, braised greens

Calf's Liver with Apples and Pancetta* caramelized onion, sautéed spinach

Garlic-Herb Roasted Chicken avocado, tomato, corn salad

Rustic Home-Made Lasagna tomato sauce, basil

Flank Steak with Roasted Shallot Vinaigrette* cheesy polenta cake, green beans

Teriyaki Salmon Bowl*  cauliflower rice, avocado, spinach, sesame seeds

Eggplant Cannelloni Parmigiano  asparagus risotto

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

Pear Crisp French vanilla ice cream

Stroopwafel Cheesecake caramel

Opera Cake chocolate ganache, coffee buttercream

Strawberry Milk Fusion Jar Cake  creme chantilly, almond tuile

Smoes Sundae vanilla ice cream, brownie, marshmallow, graham, chocolate

Ice Cream of the Day Vanilla, Biscotti Caramel Swirl, Neapolitan 

Cappuccino 3.75 **Espresso** 2.75

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