

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 Denali Brewing Twister Creek IPA

**TASTE
ALASKA**

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

Appetizers

TASTE ALASKA Alaska, Cheese, Crab & Artichoke Dip artisan bread

Roasted Beets, Orange Segments   pistachio, feta cheese

Thai Beef and Pickled Papaya*   scallions, cilantro, lime

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Boston Lettuce Salad with Haricot Vert   walnuts, dried cherries and feta

Borlotti Bean and Pasta Soup Parmesan, olive oil

 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

Roasted Pork Back Ribs espresso-barbecue, spinach, mashed potatoes

Charred Sugar-Crusted Salmon * **GF** corn, bell pepper, rice pilaf

Fettuccine with Beef Short Rib Bolognese oregano, Parmesan

Petite Beef Tenderloin, Roasted Spring Onions* tomatoes, aged balsamic

Veal and Sage Meatballs soft polenta, tomato, provolone

Garlic-Herb Roasted Chicken avocado, tomato and corn salad

Rustic Home-Made Lasagna tomato sauce, basil

Cornflake Crusted Barramundi * boiled new potatoes, sautéed vegetable medley

Three Cheese Vegetable Enchilada **V** salsa Roja, black bean casserole

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

Banana Crisp vanilla ice cream

Lemon Meringue Tart fresh berries, strawberry gel

Smores Cheesecake torched marshmallows, graham

Raspberry Mousse Swiss Roll **NS** whipped cream, chocolate shavings

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Ice Cream of the Day Vanilla, Banana, Butter Pecan **NS**

Cappuccino 3.75 **Espresso** 2.75

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