

Drinks

Dutch 150 \$11 De Lijn Gin, Holland America sparkling Wine, fresh lemon juice

Cazadores Margarita \$11 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 \$11 Cynar, passionfruit, lemon, Holland America sparkling wine

TASTE ALASKA PNW Penicillin \$16 Westland Flagship Single Malt, fresh lemon, ginger-honey syrup, float of Westland Peated Single Barrel Select

TASTE ALASKA Featured Beer \$7.75 Denali Brewing Bachelor Brew

**TASTE
ALASKA**

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

Appetizers

TASTE ALASKA Alaskan Salmon and Spinach Cake thyme, chili flakes, sweet chili mayo

Prosciutto and Caponata * smoked olive oil, sundried tomato, bread stick

Quinoa and Pomegranate   roasted pumpkin, goat cheese

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Gourmet Greens    toasted pecans, cherry tomatoes, orange segments

Corn Soup with Bacon  onion relish

 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

New York Strip Loin Steak Fries* garlic-herb butter

Penne with Basil Pesto, Eggplant 🍷 burrata, olive oil

Beef Bourguignon* parsley potato, onions, mushrooms, lardons

Apple Cider-Brined Pork Chop, Cherry-Raisin Chutney* 🍷 sweet corn polenta

Garlic-Herb Roasted Chicken avocado, tomato, corn salad

Rustic Home-Made Lasagna tomato sauce, basil

Buttered Shrimp champagne beurre blanc, potato mousseline, spinach

Mediterranean Salmon Bowl* 🍷 quinoa, tomatoes, olives, crispy chickpeas, feta

Parmesan Baked Zucchini 🍷 basil, spaghetti, garlic, sauteed spinach

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

Mango Blueberry Crisp vanilla ice cream

Mixed Berry Angel Food Cake coconut meringue

Chocolate Salted Caramel Torte sweet dough

Pear Strudel 🍷 whipped cream, vanilla sauce

Black Forest Sundae vanilla ice cream, chocolate sponge, cherry compote

Ice Cream of the Day Vanilla, Mint Chocolate Chip, Fudge Tracks 🍷

Cappuccino 3.75 **Espresso** 2.75

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