

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 Irish Style Red Ale

**TASTE
ALASKA**

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

Appetizers

TASTE ALASKA Almond Chicken Tenders honey-Dijon mustard sauce

Seared Tuna, Lime, Chili*   sriracha mayo, mango, passion fruit

Ruby Grapefruit, Avocado, Walnut Salad   lemon honey vinaigrette

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Jicama and Mango Salad butter lettuce, cucumber, cilantro

Tortilla Soup with Mushroom  avocado, radish, ancho

 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 Rockfish with Asparagus* **GF** onion purée, dill butter

Barbeque Salmon Bowl * mango, avocado, brown rice, asparagus

Linguine Chicken Alfredo cream, butter, black pepper, Parmesan

Chicken Paillard coconut, coriander, new potatoes, wholegrain mustard jus

Smoked Beef Tri-Tip, Chile Colorado Sauce * potato wedges, corn, avocado

Lamb Shank **GF ND** cauliflower-rosemary purée, crispy parsnip

Rustic Home-Made Lasagna tomato sauce, basil

Spaghetti Meatballs marinara sauce

Beyond Meat Curry Coconut Meatballs **V** Thai red curry, eggplant, jasmine 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

Cherry Crisp vanilla ice cream

Espresso Martini Cheesecake coffee jelly, Oreo crust

Dark Silk Torte cream cheese frosting, chocolate mousse

Blueberry Pie **NS** whipped cream

Cookies & Cream Sundae vanilla ice cream, chocolate cake crumbs, Oreo

Ice Cream of the Day Vanilla Ice Cream, Tiramisu, Coffee Fudge **NS**

Cappuccino 3.75 **Espresso** 2.75

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