

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 Crispy Thai Vegetable Spring Rolls rice noodle salad, sweet chili sauce




Seared Black Pepper Duck Breast apple-celeriac salad, lingonberry cream

Watermelon and Feta Cheese mint, orange, arugula

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Gold Rush Soup tomato, creme fraiche

Mixed Lettuce Salad    roasted beets, chopped egg, red onion

 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

Alaska Cod with Olives, Onions and Peppers* **GF** mascarpone polenta

Pappardelle with Chicken Ragout tomato, garlic, herbs

Short Rib, Red Wine mashed butternut squash, roasted shallot

Chicken Marsala porcini mushrooms, dried cherries, fettuccine

Caraway Spiced Pork Belly stout beer, red cabbage, apple, potato

Rustic Home-Made Lasagna tomato sauce, basil

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

Honey Sriracha Salmon Bowl* **ND** jasmine rice, avocado, cucumber, edamame

Beyond Beef Stuffed Squash **GF** paprika, oregano, tomato

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

Peach Crisp vanilla ice cream

Banoffee Pie graham crust, caramel, chocolate sauce

Caramel Macchiato Layered Bliss cappuccino & salted caramel mousse

Chocolate Hazelnut Tart **NS** mixed berries compote

S'mores Sundae vanilla ice cream, brownie, marshmallows, graham, chocolate sauce

Ice Cream of the Day Vanilla

Cappuccino 3.75 **Espresso** 2.75

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