

# Drinks

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**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** Blue Moon

**TASTE  
ALASKA**

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

# Appetizers

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**TASTE ALASKA Alaskan Steak and Beet Tartare \*GF ND** quail egg, capers, gherkins

**Fresh Mozzarella, Zucchini**  **GF** balsamic, extra virgin olive oil

**Bang Bang Shrimp, Avocado Cream** sesame seeds, green onions

**French Onion Soup** Gruyère cheese crouton

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Radichio and Caramelized Pear Salad**  **GF** frisée, red pepper, blue cheese

**Barley and Leek Soup** chicken, mushrooms

 Vegetarian   **GF** Gluten Free   **ND** Non-Dairy   **NS** 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

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TASTE  
ALASKA

**Fillet of Beef Wellington\*** **GF** madeira sauce, celeriac mash, green peas

**Pan-Seared Salmon with Vegetable Confit\*** **GF** artichoke, onion

**Paccheri, Squash Cream** pancetta, garlic, pecorino

**Wiener Schnitzel** home fried potatoes, loganberry compote, spinach

**New York Strip Loin Steak Fries\*** garlic-herb butter

**Rustic Home-Made Lasagna** tomato sauce, basil

**Garlic-Herb Roasted Chicken** avocado, tomato, corn salad

**Mustard Crusted Tuna with Onion Rings\*** tomato-shrimp vinaigrette

**Swiss Potato Cakes** \* **V** wild mushrooms, sour cream, chives

# Featured

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**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 Giant Prawn** \$25 Morimoto E'pice, seasonal vegetables

**Broiled Lobster Tails** \$25 yuzu butter, roasted garlic mashed potatoes

# Desserts

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**Berry Rhubarb Crisp** vanilla ice cream

**Almond Croissant Cheesecake** marzipan, icing sugar, caramel

**Turtle Pie** brownie crust, caramel pecan, chocolate mousse

**Lemon Blueberry Torte** **NS** crème pâtissière

**Cookie Dough Sundae** vanilla ice cream, cookie crumbs, chocolate sauce

**Ice Cream of the Day** Vanilla

**Cappuccino** 3.75      **Espresso** 2.75

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