

# 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** Lagunitas IPA



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

# Appetizers

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**Crab Bisque** coconut foam

**Chilled Sweet Potato, Stracciatella Salad** 🌿 basil, lemon oil, pistachio crumb

**Captain's Antipasto Plate \*** bresaola beef, dry-cured coppa pork, prosciutto

**Coconut Crusted Shrimp** mango pepper salsa

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

**Iceberg Wedge Salad** 🌿 sundried tomatoes, bacon, croutons, pickled red onions

**French Onion Soup** Gruyère cheese crouton



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

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**Pork Tenderloin, Cider Apple Puree\*** roasted squash

**Truffled Mushroom Risotto** vegetable broth, mascarpone, basil oil

**Port Braised Lamb Leg** broccolini, butter bean puree, gremolata

**Prime Rib of Beef au Jus\*** **GF** green bean, sugar-glazed carrots, potato

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

**Chicken Supreme, Mushroom White Cream Sauce** lemon & parsley brown rice

**Roasted Salmon Fillet** \***GF** truffle mayonnaise, asparagus

**Crispy Sweet and Sour Shrimp** steamed jasmine rice

**Oven-Baked Eggplant Parmigiana** **V** Provolone cheese, spaghetti, marinara sauce

# 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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**Banana Crisp** vanilla ice cream

**Baked Alaska** warm brandy Bing cherry sauce

**Lemon Mousse Torte** whipped cream

**Banana Pudding** **NS** vanilla sponge, cake crumbs

**Brownie Peanut Sundae** vanilla ice cream, chocolate sponge, chocolate sauce

**Ice Cream of the Day** Vanilla

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

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