

Drinks

Dutch 75 \$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 Alaska Brewing Company Juneau Juice Hazy IPA

**TASTE
ALASKA**

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

Appetizers

TASTE ALASKA Alaska Breaded Cod Slider* brioche roll, malt vinegar aioli, cabbage

Alaska Crab Seafood Cocktail **GF** snow crab, shrimp, scallops, boiled eggs

Sweet Tomato & Fresh Buffalo Mozzarella **V** aged balsamic vinegar, focaccia

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Red Beet, Frisée, Orange Salad **V** **GF** goat cheese, hazelnut

Ketchikan Fisherman's Chowder potatoes, bacon, dill

V 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

TASTE
ALASKA



Seared Alaska Rockfish* saffron risotto, mussels, clams, peppers

Pork Medallions, Lingonberry Jam *  roasted garlic, sweet potato mash

Citrus Grilled Rainbow Trout *  ginger crushed red skin potato, cilantro pesto

Alaska Salmon Bucatini lemon cream, buttered breadcrumbs, Parmesan

Spiced Roasted Chicken carrots, green beans, herb stuffing

Southwestern Salmon Bowl *   black bean corn salsa, avocado brown rice

Rustic Home-Made Lasagna tomato sauce, basil

New York Striploin Steak Fries* garlic-herb butter

Vegan Curried Vegetable Cutlet  garbanzo beans, tomato sauce, bok choy

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

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

Desserts

Mango Blueberry Crisp vanilla ice cream

Triple Berry Alaska Tart vanilla crust, mixed berries, torched meringue

Chocolate Fudge Brownie Cheesecake pecans, marshmallow

Lemon Paris Brest  lemon cream

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Ice Cream of the Day Vanilla

Cappuccino 3.75 **Espresso** 2.75

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