

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 Alaska Brewing Company White Ale

**TASTE
ALASKA**

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

Appetizers

TASTE ALASKA Alaskan Salmon and Potato Chowder smoked bacon and chives

Ricotta-Feta-Yogurt Puree, Red Beets 🌿 parsley, sunflower seeds, za'atar

Carpaccio of Beef Tenderloin* 🍷 olive oil, Reggiano-Parmigiano

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Salmon, Dill Meatballs avocado cream

Belgian Endive and Baby Spinach 🌿 🍷 🥚 mandarin, avocado, strawberries

Mains

TASTE ALASKA Halibut Caddy Ganty * sour cream, olive oil red skin mashed potato

Rigatoni with Chicken Meatballs basil, Parmesan

Veal Tenderloin * candied lemon sauce, corn polenta

Calf's Liver with Apples and Pancetta* caramelized onion, sautéed spinach

Garlic-Herb Roasted Chicken avocado, tomato, corn salad

🌿 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.

Rustic Home-Made Lasagna tomato sauce, basil

Braised Oxtail Romano roasted root vegetables

Teriyaki Salmon Bowl*  cauliflower rice, avocado, spinach, sesame seeds

Eggplant Cannelloni Parmigiano   asparagus risotto

Club Orange Daily Special

Roasted Pork Belly Pineapple Tarte Tatin potatoes, green beans, red onions

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

Pear Crisp French vanilla ice cream

Stroopwafel Cheesecake caramel

Opera Cake chocolate ganache, coffee buttercream

Strawberry Milk Fusion Jar Cake  creme chantilly, chocolate shavings

Smores Sundae vanilla ice cream, brownie, marshmallow, graham, chocolate

Ice Cream of the Day Vanilla Ice Cream

Cappuccino 3.75 **Espresso** 2.75

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