

# DRINKS

## DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

## YELLOW BIRD 11

Bacardi White Rum, Galliano, Triple Sec, Lime juice

## WHISKY SMASH 12

Buffalo Trace Bourbon, fresh lemon, sugar

## CASADORES MARGARITA 11

Casadores Blanco Tequila, Lime, Cointreau

## CUBAN MOJITO 11

Bacardi White Rum, Lime & mint leaves

## FEATURED WINES

Benziger Sauvignon Blanc, Ca 12, 48  
Crios Malbec, Argentina 11, 44

**TASTE**  
ALASKA

Dishes that feature authentic Alaska specialties, made with fresh local ingredients.

# STARTERS

**TASTE**  
ALASKA

## ALASKA BREADED COD SLIDER \*

brioche roll, malt vinegar aioli, cabbage slaw

## ALASKA CRAB SEAFOOD COCKTAIL

snow crab, shrimp, scallops, boiled eggs

## CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

## BURRATA AND ZUCCHINI

pine nuts, balsamic reduction



## GOURMET GREENS

toasted pine nuts, cherry tomatoes, orange segment



## FRENCH ONION SOUP

gruyere cheese crouton

## ALDER SMOKED SALMON CHOWDER

potato, kale, cream, celery



We proudly serve sustainable Alaskan seafood certified by Responsible Fisheries Management.

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.

An 18% service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to changes.

# MAINS

**TASTE**  
ALASKA

**SEARED FRESH ALASKAN ROCKFISH \***  
saffron risotto, mussels, clams, peppers

**SPAGHETTI CAPONATA**  
eggplant, olives, bell pepper, capers,  
basil, pine nuts

**SEARED ATLANTIC HAKE FILLET \***  
ginger crushed potatoes, cilantro pesto

**SPICED ROASTED CHICKEN BREAST**  
carrots, broccoli

**VEAL PICCATA**  
mozzarella, sun dried tomato

**PENANG COCONUT PORK**  
coconut curry, vegetables

**SOUTH WESTERN ALASKA SALMON BOWL \***  
black bean corn salsa, avocado rice, cilantro

**CLUB ORANGE DAILY SPECIAL**  
**PERUVIAN ROASTED CHICKEN**  
creamed corn, salsa verde queso fresco

**VEGAN CURRIED VEGETABLE CUTLET**  
Indian spices, beans, tomato sauce, baby bok  
choy



**RUSTIC HOME-MADE LASAGNA**  
tomato sauce, basil

**5 OZ. FILET MIGNON & LOBSTER \* 18**  
grilled asparagus, baked potato, garlic butter

**12 OZ. PINNACLE GRILL STRIP LOIN STEAK \* 20**  
shallot confit, aged balsamic, green peppercorn, baked potato,  
creamed spinach

**BY IRON CHEF MORIMOTO**



**FRESH HALIBUT XO 25**  
Asian vegetables, dried shrimp,  
scallop XO sauce

**MORIMOTO EPICE LOBSTER TAILS 25**  
lemon foam, seasonal vegetables

# DESSERTS

**MANGO BLUEBERRY CRISP**  
French vanilla ice cream

**ARTISAN CHEESE SELECTION**

**TRIPLE BERRY ALASKA TART**  
vanilla crust, blueberries, raspberries,  
strawberries torched meringue

**HOT FUDGE SUNDAE**  
vanilla ice cream, warm chocolate ganache,  
chopped nuts, marshmallows, whipped  
cream

**CHOCOLATE FUDGE BROWNIE  
CHEESECAKE**  
candied pecans, marshmallow

**MANGO MOUSSE TERRINE**  
lychee, mango, coconut



**ESPRESSO 2.75**

**CAPPUCINO 3.75**



Gluten Free



Vegetarian



No Sugar Added



Non-Dairy