

# DRINKS

## **BLUE FLORIDA 11**

Stoli Citros Vodka, Bombay Original Gin, Pierre Ferrand Dry Curacao, Marie Brizard Blue Curacao, Orange Bitters, Tonic water

## **WHISKY SMASH 12**

Buffalo Trace Bourbon, fresh lemon, sugar

## **COSMOPOLITAN 12**

Stoli Citros vodka, Cointreau, cranberry, lime

## **PATRON PALOMA 12**

Patron Silver Tequila, grapefruit & lime, soda

## **CASADORES MARGARITA 11**

Cazadores Blanco Tequila, Lime, Cointreau

## **FEATURED WINES**

13 Celsius Sauvignon Blanc, NZ 11, 44  
Cline Cellars Zinfandel, Ca 12, 48



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

# STARTERS



## **WILD ALASKA SMOKED SALMON CHOWDER**

potatoes, roasted red bell pepper

## **VEGAN CROSTINI WITH FRESH TOMATO AND BASIL**

extra virgin olive oil, aged balsamic vinegar

## **CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

## **CARPACCIO OF BEEF TENDERLOIN \***

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

## **SHRIMP TACOS, AVOCADO, LIME**

cilantro salsa, mango and beans

## **FRENCH ONION SOUP**

gruyere cheese crouton

## **BOSTON LETTUCE WITH CRUMBLED GORGONZOLA CHEESE**

toasted garlic croutons, chives, tomato



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

**FRESH HALIBUT WITH PROSCIUTTO \***  
lemon-potato puree, tomato concasee, zucchini

**CALF'S LIVER WITH APPLES AND PANCETTA \***  
caramelized onion, sautéed spinach, potato pancake

**ROASTED SPICE CRUSTED PRIME RIB WITH MUSHROOMS\***  
vegetable stew, horseradish-mustard mousse

**RIGATONI WITH CHICKEN MEATBALLS**  
basil, Parmesan

**APPLE CIDER BRAINED PORK CHOP, CHERRY RAISIN CHUTNEY**  
sweet corn polenta, veggies and onions

**PARMESAN CRUSTED CHICKEN BREAST**  
basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

**ALASKA TERIYAKI SALMON BOWL \***  
cauliflower rice, avocado, spinach, sesame seeds

**CLUB ORANGE DAILY SPECIAL**  
**VEAL CUTLET, GREEN OLIVES AND THYME**

**EGGPLANT CANNELLONI PARMIGIANO**  
asparagus risotto

**RUSTIC HOME-MADE LASAGNA**  
chunky 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

**PEAR CRISP**  
French vanilla ice cream

**ARTISAN CHEESE SELECTION**

**STROOPWAFEL CHEESECAKE**  
caramel

**COOKIES AND CREAM SUNDAE**  
vanilla ice cream, chocolate cake crumbs, Oreo cookies

**OPERA CAKE IN A JAR**  
chocolate ganache, coffee butter cream

**CHOCOLATE DELIGHT**   
chocolate sponge, chocolate mousse

**ESPRESSO 2.75**

**LIQUID DESSERT OF THE DAY— 11.50**

**CAPPUCCINO 3.75**

**MOCHA MINT**—Galliano, Crème de Menthe, Crème de Cacao & cream, served in a keepsake shot glass—souvenirs are not part of any beverage package.



Gluten Free



Vegetarian



No Sugar Added



Non-Dairy