

DRINKS

BLUE FLORIDA 11

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

APEROL SPRITZ 11

Aperol Aperitivo, sparkling wine, soda water

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

PATRON PALOMA 12

Patron Silver Tequila, grapefruit & lime, soda

CASADORES MARGARITA 11

Casadores Blanco Tequila, Lime, Cointreau

FEATURED WINES

13 Celsius Sauvignon Blanc, NZ 11, 44

Cline Cellars Zinfandel, Ca 12, 48

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

SUNCHOKE SOUP ^{GF}

chipotle powder, toasted sunflower seeds, chive oil

GRILLED ASPARAGUS AND ARTICHOKE

hazelnut-yogurt



CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

ESCARGOTS BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

FRENCH ONION SOUP

gruyere cheese crouton

APPLE, PEAR AND CUCUMBER SALAD ^V

frisée, raisins, bleu cheese crouton



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

PAN FRIED PACIFIC HAKE FILET WITH APPLES *
cabbage, bacon

GF

TANGERINE GLAZED DUCK BREAST *
wild rice potato pancake, red cabbage, snow peas

BEEF TENDERLOIN OSCAR *
crab meat, asparagus, yukon potatoes, bearnaise

RICOTTA AND SPINACH TORTELLONI
arrabbiata sauce, grilled vegetables

BROWN SUGAR GLAZED SALMON *
roasted root vegetables, vegetable pilaf rice, brown sugar glazed

GARLIC-HERB ROASTED CHICKEN
avocado, tomato, and corn salad

VEGAN CRUSTED PORTABELLA MUSHROOM
butter bean mash



CLUB ORANGE DAILY SPECIAL
BRAISED BEEF SHORT RIB
pineapple pico, mole

BY IRON CHEF MORIMOTO



MORIMOTO FRESH BLACK COD YUZU 25
yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

MORIMOTO EPICE LOBSTER TAILS 25
lemon foam, seasonal vegetables

DESSERTS

RHUBARB CRISP
French vanilla ice cream

ASSORTMENT OF INTERNATIONAL CHEESES

DULCE DE LECHE AND COCONUT TART
vanilla ice cream

BLACK FOREST SUNDAE
vanilla ice cream, chocolate sponge, cherry compote

WARM CHOCOLATE LAVA CAKE
orange cream

STRAWBERRY MOUSSE TORTE
sable base



MOCHA MINT LIQUID DESSERT 11.50
Galliano, Crème de Menthe, Crème de Cacao & cream – served in a keepsake shot glass

ESPRESSO 2.75

CAPPUCCINO 3.75



Gluten Free



Vegetarian



No Sugar Added



Non-Dairy