

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

**TASTE
ALASKA**

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

STARTERS

**TASTE
ALASKA**

BAY SHRIMP COCKTAIL

Dutch cocktail sauce, boiled egg

STEAK TARTARE *

capers, gherkins pickles

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, Caesar dressing, anchovies

GREEN PEAS SOUP

pumpnickel, bacon

CHICKEN, SWEETBREADS AND MUSHROOM CREAM

puff pastry, hollandaise sauce

FRENCH ONION SOUP

gryere cheese crouton

WESTLAND SALAD

tomato, cucumber, egg, mustard dressing



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

BAMI GORENG

Indonesian stir-fried noodles, chicken sate, peanut sauce, krupuk shrimps crackers

BEEF TENDERLOIN, MUSHROOMS *
chateau potatoes, sauteed vegetable

HODGE PODGE Klapstock
braised beef brisket, carrots, potatoes, onions, butter gravy

PORK CORDON BLEU
ham, gouda, green peas, carrots, lyonnaise

PAN-FRIED DOVER SOLE, LEMON BUTTER *
parsley potatoes, asparagus, carrots

ROASTED CHICKEN
French fries, apple sauce

SALMON WITH MANGO SAUCE *
stir-fried vegetables, wasabi mashed potatoes

CLUB ORANGE DAILY SPECIAL
LEMON SHRIMP FETTUCCINI
cream, chives, basil pesto, and garlic

VEGAN BRAISED BELL PEPPER
brown rice, tomato coulis



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

PEACH CRISP
french vanilla ice cream

ARTISAN CHEESE SELECTION

BOSCHE BOL
cream puff, chocolate

BROWNIE PEANUT SUNDAE
Vanilla ice cream, brownie chunks, peanuts, rainbow sprinkles, caramel sauce

TOMPOUCE
puff pastry, vanilla custard, royal icing

APPLE PIE
vanilla ice cream

ESPRESSO 2.75

CAPPUCCINO 3.75



Gluten Free

Vegetarian

No Sugar Added

Non-Dairy