

DRINKS

BLUE FLORIDA 11

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

PATRON PALOMA 12

Patron Silver Tequila, grapefruit & lime, soda

WHISKY SMASH 12

Buffalo Trace Bourbon, fresh lemon, sugar

CASADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

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

TRIO OF SALMON *

hot-smoked, oak wood smoked, dill-marinated, honey-mustard sauce

EGGPLANT CAPONATA

garlic crostini, arugula

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CRISPY THAI VEGETABLE SPRING ROLLS

rice noodle salad, sweet chili dipping sauce

FRISÉE LETTUCE, BACON, RED SKIN POTATO

boiled egg, cherry tomato, cucumber

FRENCH ONION SOUP

gruyere cheese crouton

TOMATO SOUP

Ricotta, basil and balsamic



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

ALASKA BARBECUE SALMON BOWL
mango, avocado, brown rice, asparagus

PAPPARDELLE WITH CHICKEN RAGOUT
parmesan, basil

WIENER SCHNITZEL
home-fried potatoes, lingonberry compote, asparagus, carrots

BRAISED OXTAIL ROMANO
roasted root vegetables

ROAST PORK LOIN
apple chutney, carrots, potatoes

GARLIC-HERB ROASTED CHICKEN
avocado, tomato, corn salad

CRISPY SWEET-AND-SOUR SHRIMP
steamed jasmine rice, sweet-and-sour vegetables

CLUB ORANGE DAILY SPECIAL
SCALLOP, ROMESCO
cream polenta

WILD MUSHROOM STRUDEL
forest mushrooms, spinach and feta cheese, Thai red curry sauce

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

STRAWBERRY RHUBARB CRISP
French vanilla ice cream

ARTISAN CHEESE SELECTION

BAKED ALASKA
warm brandy Bing cherry sauce

COOKIE DOUGH SUNDAE
Vanilla ice cream, assorted cookie crumbs, chocolate sauce

PASSION FRUIT MOUSSE TORTE
cream, chocolate sauce, desiccated coconut

BANANA PUDDING
vanilla sponge, cake crumbs

ESPRESSO 2.75

CAPPUCCINO 3.75


Vegetarian


Gluten Free


No Salt


No Sugar Added


Non-Dairy