

DRINKS

APEROL SPRITZ 11

Aperol Aperitivo, sparkling wine, soda

YELLOW BIRD 11

Bacardi White Rum, Galliano, Triple Sec, Lime juice

WHISKY SMASH 12

Buffalo Trace Bourbon, fresh lemon, sugar

CASADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

CUBAN MOJITO 11

Bacardi White Rum, fresh lime, mint leaves

FEATURED WINES

13 Celsius Sauvignon Blanc, NZ 11, 44
Murphy-Goode Merlot, Ca 11, 44

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

PROSCIUTTO HAM

manchego cheese, port cherries

ORANGE-JUMBO SHRIMP

melon-trio, cilantro lemon grass aioli

CLASSIC CAESAR SALAD

parmesan cheese, garlic croutons, anchovies

ESCARGOT BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

SALAD OF ARUGULA AND FRISEE

William pear, orange segments, pistachios, tomatoes, sunflower seeds

FRENCH ONION SOUP

gruyere cheese crouton

CREAMED ARTICHOKE AND HERITAGE

CARROT SOUP

arugula pesto oil, crème fraiche



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

YELLOWFIN SOLE FILLET

parmesan potato, sauce vierge, haricots verts

ROTELLE WITH OXTAIL

redwine reduction and gremolata

RACK OF LAMB WITH CANNELINI BEANS AND GARLIC PEARLS *

roasted red bell pepper, sauteed artichoke

GARLIC-HERB ROASTED CHICKEN

tomato, corn salad

CLUB ORANGE DAILY SPECIAL

SHRIMP JAMBALAYA

spicy sausage

CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP *

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

NEW YORK STRIP LOIN *

steak fries, garlic herb butter

ROASTED ALASKAN SALMON WITH GRANNY SMITH APPLE BUTTER *

zucchini, turnips



VEGAN CAULIFLOWER STEAK

tahini, couscous, za'atar, asparaguss



15 OZ PINNACLE GRILL BONELESS RIBEYE * 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

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

ARTISAN CHEESE SELECTION

provolone, pepper jack, brie, cheddar

FLOURLESS CHOCOLATE CAKE

chocolate sauce, whipped cream

STRAWBERRY SUNDAE

vanilla ice cream, strawberry compote, crushed biscotti

CRÈME BRÛLÉE

Grand Marnier custard, caramelized sugar

BLACK FOREST CAKE

chocolate cake, Kirshwasser flavored cream, Bing cherries, chocolate shavings

ESPRESSO 2.75

CAPPUCCINO 3.75

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Gluten Free



Vegetarian



Sugar Added



Non-Dairy