

DRINKS

PATRONA PALOMA 12

Patron Silver Tequila, grapefruit & lime, soda

WHISKY SMASH 12

Buffalo Trace Bourbon, fresh lemon, sugar

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

BLUE FLORIDA 11

Skyy Citros Vodka, Bombay Original Gin, Pere Ferrand Orange Curacao, Orange Bitters, Tonic

CASADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

FEATURED WINES

Santa Margherita Pinot Grigio, It 10.50, 42

Cline Cellars Zinfandel, Ca 12, 48

TASTE
ALASKA

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

STARTERS

TASTE
ALASKA

SEAFOOD DEILED EGGS *

smoked salmon, crab, honey-mustard dressing

CHICKEN AND TABBOULEH SALAD

hummus, pomegranate dressing

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CRAB CAKES

Baltimore-spiced tomato vinaigrette

ARUGULA, ARTICHOKE, FARRO SALAD

taggiasca olive, salami

FRENCH ONION SOUP

gruyere cheese crouton

GOLD RUSH SOUP

fennel, yellow tomato, crème fraîche



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

COD WITH CARAMELIZED ORANGE *
asparagus, snow potatoes

ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT
tomato, garlic, Asiago cheese

PARMESAN-COATED VEAL LOIN
artichoke mushroom ragoût, mascarpone polenta, and French green beans

FLAT IRON STEAK WITH CELERY ROOT PURÉE *
wild mushrooms and red wine sauce

BONELESS BEEF SHORT RIB STROGANOFF
egg parsley noodles, turnips, carrots

GARLIC-HERB ROASTED CHICKEN
avocado, tomato, corn salad

ALASKA CITRUS SALMON BOWL
pearl saffron rice, raisins, toasted pinenuts, spinach, lemon butter

CLUB ORANGE DAILY SPECIAL
DUCK BREAST WITH DRIED CHERRIES
cabbage with bacon, rosti potatoes

CHILE RELLENOS
poblano peppers, Monterey Jack cheese, ranchero sauce, Mexican rice

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 CRISP
French vanilla ice cream

ARTISAN CHEESE SELECTION

RED VELVET CAKE
cream cheese frosting

S'MORES SUNDAE
Vanilla ice cream, brownie chunks, toasted marshmallows, graham crumbs, chocolate sauce

CHOCOLATE & WHISKEY TORTE
raspberry

ALMOND FRUIT CAKE
almond butter cake, cherries, Frangelico whipped cream 

ESPRESSO 2.75

CAPPUCCINO 3.75



Gluten Free



Vegetarian



No Sugar Added



Non-Dairy