

Appetizers

TASTE
ALASKA

Salmon Chop Chop Salad GF mustard mayo dressing

Vegan Eggplant Hummus Dip V whole-wheat pita chips

Mozzarella Salad with Ripe Tomatoes GF V cucumbers, taggiasca olives

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Shrimp Tacos, Avocado, Lime, cilantro salsa, mango, and black beans

Butternut Squash Soup with Crème Fraîche V pumpkin seeds, cranberries

Mains

TASTE
ALASKA

Pork Chop with Parsnip Purée bacon braised Brussels sprouts

Orecchiette with Eggplant & Pork Ragoût tomato, garlic, Asiago cheese

Tri-Tip Beef with Button Mushrooms * potato croquette, spring vegetable

Beef Bourguignon parsley potato, mushrooms, lardons

Garlic-Herb Roasted Chicken avocado, tomato and corn salad

Rustic Home-Made Lasagna tomato sauce, basil

Alaskan Rockfish, Avocado, Roma Tomato * coconut black rice

Broiled Salmon with Herb Mustard Glaze * roasted leeks, pepper, mashed potatoes

Vegan Smoky Sweet Corn, Tofu Fritters V vegetable caponata

Featured

5 oz Filet Mignon & Lobster* \$18 grilled asparagus, baked potato, garlic butter

12 oz Pinnacle Grill Strip Loin Steak* \$20 baked potato, creamed spinach

*By Global Fresh Fish Ambassador **Chef Morimoto***

Fresh Halibut XO * \$25 Asian vegetables, dried shrimp, scallop XO sauce

Lobster 2 Way \$25 panko crusted and grilled lobster tails lemon soy butter

Desserts

Strawberry Rhubarb Crisp French vanilla ice cream

Coconut Custard Pie whipped cream, mango sauce

Chocolate Caramel Tart crushed honeycomb, cookie tuile

Raspberry Mousse Swiss Roll NS whipped cream, chocolate shavings

Artisan Cheese Selection cheddar, blue cheese, gruyere, roquefort

Brownie Pecan Sundae vanilla ice cream, brownie, pecan, sprinkles, caramel

Ice Cream of the Day Vanilla ice cream, Cookie Dough, Chocolate

LIQUID DESSERT OF THE DAY

LOVE POTION \$11.50 Chambord, Baileys and dash of grenadine on a keepsake glass

Cappuccino 3.75 **Espresso** 2.75