

Appetizers

**TASTE
ALASKA**

Salmon & Spinach Cake celery, pepper, thyme, sweet chili mayonnaise

Chilled Jonah Crab Claw zesty lemon splash, classic American cocktail sauce

Quinoa & Pomegranate roasted pumpkin, goat cheese

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Gourmet Greens 🌿 toasted pecans, cherry tomatoes, orange segments

Corn Soup with Bacon onion relish

Mains

**TASTE
ALASKA**

Apple Cider-Brined Pork Chop polenta, green beans, cherry-chutney

Penne Basil Pesto, Eggplant 🌿 burrata, olive oil

Swiss Steak Bourguignon * boiled potato, onions, mushrooms, lardons, roasted vegetables

Chicken Biryani mint, cashew, onion, saffron, raita, papadum

Garlic-Herb Roasted Chicken avocado, tomato, corn salad

Rustic Home-Made Lasagna tomato sauce, basil

Fresh Yellowfin Sole Fillet * parmesan potato, sauce vierge, haricot verts

Mediterranean Salmon Bowl * quinoa, tomatoes, olives, chickpeas, feta, lemon

Parmesan Baked Zucchini 🌿 basil, spaghetti, garlic, sauteed spinach

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

Mango Blueberry Crisp French vanilla ice cream

Dulce de Leche Cheesecake coconut meringue

Turtle Pie Oreo crust, caramel pecan, chocolate mousse

Orange-Lime Panna Cotta 🍷 vanilla bean

Artisan Cheese Selection provolone, gruyere, cheddar, blue cheese

Cookie Dough Sundae vanilla ice cream, assorted cookie crumbs, chocolate sauce

Ice Cream of the Day Vanilla Ice Cream, pineapple yogurt, butter pecan

Liquid Dessert of the Day

Nutty Coffee \$11.50 Frangelico, Baileys and espresso on a keepsake glass

Cappuccino 3.75 **Espresso** 2.75