

Appetizers

TASTE
ALASKA

Seared Tuna * scallion, siracha mayo, mango, passion fruit,

Salmon, Halibut Cake mustard mayo, scallion

Grilled Pineapple with Honey-Ricotta 🌿 hazelnut crumble

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Iceberg Wedge Salad sundried tomatoes, bacon, croutons, pickled red onions

Curried Cauliflower Soup 🌿 frizzled onions, parsley oil

Mains

TASTE
ALASKA

Fresh Rockfish with Asparagus * onion purée, dill butter

Linguine Seafood Alfredo cream, butter, black pepper, Parmesan

Petite Beef Tenderloin * baby tomatoes, aged balsamic, roasted onion

Pork Tenderloin with Forest Mushroom Ragout sauteed spinach, spaetzle

Lamb Shank cauliflower-rosemary purée, crispy parsnip

Rustic Home-Made Lasagna tomato sauce, basil

Spaghetti Meatballs marinara sauce

Grilled Miso Glazed Salmon * miso ginger glaze, scallions, roasted red bell pepper

Beyond Meat Curry Coconut Meatballs 🌿 Thai red curry, eggplant, jasmine rice

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

Cherry Crisp French vanilla ice cream

Strawberry Shortcake whipped cream, vanilla sponge

Sacher Torte dark chocolate, apricot preserves, whipped cream

Neapolitan Layered Cake 🍷 vanilla sponge, chocolate, strawberry mousse

Artisan Cheese Selection provolone, gruyere, cheddar, blue cheese

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Ice Cream of the Day Strawberry, butter pecan

Liquid Dessert of the Day Pearl Harbor \$11.50

Midori, Malibu Rum and sour mix in a keepsake glass

Cappuccino 3.75 **Espresso** 2.75