

Appetizers

TASTE ALASKA Seafood Deviled Eggs * smoked salmon, crab, honey-mustard dressing

Chicken & Tabbouleh Salad hummus, pomegranate dressing

Crab Cake Baltimore-spiced tomato vinaigrette

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Arugula & Pumpkin Salad 🌿 GF pine nuts, tomato, feta cheese

Gold Rush Soup 🌿 fennel, yellow tomato, crème fraîche

Mains

TASTE ALASKA Alaskan Fresh Cod with Endive & Caramelized Orange * asparagus, snow potatoes

Spaghetti Aglio e Olio shrimp, parsley, Roma tomato

Parmesan-Coated Pork Loin artichoke mushroom, ragoût, mascarpone polenta

Petite Beef Tender with Creamed Leeks and Bacon * thyme roasted potatoes

Boneless Beef Short Rib Stroganoff egg parsley noodles, turnips, carrots

Rustic Home-Made Lasagna tomato sauce, basil

Turkey Roast & Cranberry apple-pecan stuffing, vegetables, candied sweet potato

Citrus Alaska Salmon Bowl * pearl saffron couscous, golden raisins

Chile Rellenos 🌿 poblano peppers, Monterey Jack cheese, green chili sauce

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 Crisp French vanilla ice cream

Red Velvet Cake cream cheese frosting

Chocolate & Whiskey Torte raspberry

Strawberry Cream NS lemon, vanilla sponge, whipped cream

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Smoers Sundae vanilla ice cream, brownie chunks, marshmallows, graham

Ice Cream of the Day Vanilla ice cream, Raspberry Swirl Cheesecake, Cookie Dough

LIQUID DESSERT OF THE DAY LOVE BOAT 11.50

Chambord, Brandy, Baileys, on a keepsake glass

Cappuccino 3.75 Espresso 2.75