



BLUE & GOLD

DINING

DENALI STAR
GOLDSTAR

DINNER

CAESAR SALAD

Crisp romaine, Parmesan cheese, crispy croutons served with Caesar dressing. Add grilled chicken breast. Make it a wrap! V

BAKED ALASKA COD

Dijon-crusted Alaska cod; served with creamy mashed potatoes, sautéed green beans, caper aioli and a warm dinner roll.

CHICKPEA MASALA

Chickpeas in lightly spiced, curried coconut cream and tomato sauce; served with cauliflower rice. V GF

REINDEER PENNE BOLOGNESE

Perfect al dente pasta tossed in a tomato-based reindeer and pork sausage ragu and topped with Parmesan cheese. Served with a warm dinner roll.

SLOW-BRAISED POT ROAST

Tender beef smothered in a red wine demi-glace; served with creamy mashed potatoes, sautéed green beans and a warm dinner roll.

BEVERAGES

Coke / Diet Coke
Sprite
Beach Tribe Ginger Beer
Gold Peak Tea

Coffee
Hot Tea
Hot Cocoa
Milk

Apple Juice
Orange Juice
Cranberry Juice

Ask your server for our wine, beer and spirits selection.

DESSERTS

Please ask your server about our dessert options.

V = vegetarian option, GF = gluten-free

Menu items and prices are subject to change. Allergy alert: Peanuts or nuts may be used in this facility. Eating raw or undercooked seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness. Parties of eight or more will incur an 18% service charge.

Onboard catering provided by:  