

GOLDSTAR

DENALI



BLUE & GOLD

DINING



DINNER

CAESAR SALAD

Crisp romaine, Parmesan cheese, and crispy croutons served with Caesar dressing. Optional: add grilled chicken breast.

ALASKA SMOKED SALMON ALFREDO

Creamy alfredo sauce tossed with penne pasta and Trapper's Creek smoked king salmon.

SOUTHWEST GREEN CHILI BOWL

Slow-simmered tomatillo green chili with black beans, potatoes, and hearty root vegetables, topped with a lime coconut cream. *V GF*

PAN ROASTED CHICKEN & MUSHROOMS

Tender chicken breast, creamy mashed potatoes, and seasonal vegetables, served with a wild mushroom sauce and warm dinner roll.

SLOW-BRAISED POT ROAST

Tender beef smothered in a red wine demi-glace, served with mashed potatoes, seasonal vegetables, and a warm dinner roll.

KIDS' MENU

Please ask your server for options.

DESSERTS

Please ask your server about our dessert options.

BEVERAGES

Coke / Diet Coke	Coffee	Apple Juice
Sprite	Hot Tea	Orange Juice
Beach Tribe Ginger Beer	Hot Cocoa	Cranberry Juice
Gold Peak Tea	Milk	

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

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:  