



DINNER

ALASKA CHOPPED SALAD

Our chefs discovered this recipe in a classic cookbook entitled “Dining by Rail.” Wild-caught Alaska smoked salmon from Trapper’s Creek Smoking Company tops a bed of crisp romaine, red onion, tomato, bacon and crumbled bleu cheese, served with a Roquefort dressing a la Earl. *Gluten free*

ARCTIC COD

From the icy waters of Alaska comes a delicious catch: flaky white cod, baked with a house-made zesty whole grain mustard crust. Served with roasted rosemary potatoes, broccolini, corn relish and a dinner roll.

MIDNIGHT SUN PENNE

Savory vegan meatballs tossed with artichoke, mushroom, and a sundried tomato coconut cream sauce. Topped with a sweet chili sauce.
Served with a dinner roll.

SLOW BRAISED POT ROAST

A perennial favorite. Our slow-cooked pot roast is served with garlic mashed potatoes, red wine demi sauce and broccolini. Served with a dinner roll.

SOUP

See your server for the soup du jour.

SIDE SALAD

Garden or Caesar

END OF THE LINE

See your server for today’s selection of desserts.

BEVERAGES

Coke
Diet Coke
Sprite
Iced Tea
Coffee
Hot Tea

Hot Cocoa
Milk
Orange Juice
Cranberry Juice

Wine

Beer
Cider
Liquor

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

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:

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