



BLUE & GOLD
DINING



COASTAL CLASSIC

2017

BREAKFAST

SNOWBIRD BARLEY

Delicious cream of barley cereal, provided by the local Alaska Flour Company. Cooked in rich coconut milk, it's a spin on traditional hot cereal. Served with toasted coconut, mixed berry compote, a side of milk or soy milk, and brown sugar.

\$9

STUFFED SOURDOUGH FRENCH TOAST

Awaken your taste buds with three pieces of sourdough baguette, fresh and stuffed with a house-made citrus cream cheese filling. This sweet dish is topped with a mixed berry compote and dusted with powdered sugar. Served with maple syrup and your choice of local reindeer sausage or crispy bacon.

\$14

COUNTRY STARTER

A northern spin on a traditional southern dish, with two flaky biscuits, smothered in a sausage gravy, and a side of local reindeer sausage or crispy bacon.

\$14

AURORA BREAKFAST

Fluffy scrambled eggs and breakfast potatoes, with your choice of local reindeer sausage or crispy bacon. *Gluten-free*

\$12

BEVERAGES

Coke
Diet Coke
Sprite
Iced Tea
Coffee
Hot Tea

Hot Cocoa
Milk
Orange Juice
Cranberry Juice
\$2 - \$3

Wine
glass \$8 - \$9
bottle \$29 - \$34

Beer \$6
Liquor \$7 - \$10

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:

ESS
Support Services

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CORPORATION