



BLUE & GOLD
DINING



COASTAL CLASSIC

2017

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 blue cheese, served with a Roquefort dressing a la Earl. *Gluten free*

\$21

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 wild rice pilaf, broccolini, corn relish and a dinner roll.

\$22

MIDNIGHT SUN MEATBALLS

Savory vegan meatballs, braised in house-made wild mushroom gravy, and served with herbed rice pilaf, broccolini and drizzled with a sweet chili sauce. So delicious, you won't even know they're vegan! Served with a dinner roll.

\$18

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.

\$19

SOUP

See your server for the soup du jour.
Cup \$5 Bowl \$8

SALAD

Garden or Caesar
\$6

END OF THE LINE

See your server for today's selection of desserts.

BEVERAGES

Coke	Hot Cocoa	Wine	Beer \$6
Diet Coke	Milk	glass \$8 - \$9	Liquor \$7 - \$10
Sprite	Orange Juice	bottle \$29 - \$34	
Iced Tea	Cranberry Juice		
Coffee			See your server for our
Hot Tea	\$2 - \$3		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:

