



BLUE & GOLD

DINING



COASTAL CLASSIC
GOLDSTAR

BREAKFAST

AURORA BREAKFAST

Scrambled eggs, breakfast potatoes, choice of Alaska reindeer sausage or smoked bacon and a buttermilk biscuit. *GF*

BLUEBERRY BREAD PUDDING

Our house recipe by executive Chef Paul. Served warm with maple syrup and a blueberry-peach compote; your choice of Alaska reindeer sausage or smoked bacon.

SNOWBIRD BARLEY

Cream of barley cereal from the Alaska Flour Company cooked in rich coconut milk; served with brown sugar, toasted coconut and a blueberry-peach compote. *V*

COUNTRY STARTER

Two flaky biscuits smothered in sausage gravy; served with your choice of Alaska reindeer sausage or smoked bacon.

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.

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: