



BLUE & GOLD

DINING

COASTAL CLASSIC

BREAKFAST

SNOWBIRD BARLEY

Cream of barley cereal from the Alaska Flour Company cooked in rich coconut milk; served with brown sugar, toasted coconut, blueberry-peach compote and a side of milk or soy milk. V **\$13**

COUNTRY STARTER

Two flakey biscuits smothered in a creamy sausage gravy; your choice of Alaska reindeer sausage or smoked bacon. **\$15**

AURORA BREAKFAST

Scrambled eggs and breakfast potatoes; your choice of Alaska reindeer sausage or smoked bacon. Make it a wrap! GF **\$15**

BLUEBERRY BREAD PUDDING

Served hot with maple syrup and a blueberry-peach compote; your choice of Alaska reindeer sausage or smoked bacon. **\$14**

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:  



BLUE & GOLD

DINING

COASTAL CLASSIC

DINNER

SOUP & SALAD COMBO

A cup of Alaska smoked salmon chowder or buffalo chili with a side Caesar or garden salad. **\$13**
Side salad **\$7**, Cup of soup **\$7**

RAILWAY BURGER

Grilled Angus beef patty served with lettuce, tomato and red onion on a brioche bun; add your choice of cheddar, Swiss or bleu cheese crumbles; served with Alaska kettle chips and a pickle. **\$18**

CHIPOTLE CHENA CHICKEN SANDWICH

Grilled chicken breast with pickled jalapeños, crispy bacon, lettuce, tomato and red onion on a brioche bun and chipotle mayo on the side; add your choice of cheddar or Swiss cheese; served with Alaska kettle chips and a pickle. Make it a wrap! **\$17**

TALKEETNA VEGGIE BURGER

Plant-based black bean patty; served with lettuce, tomato and red onion on a brioche bun; add your choice of cheddar, Swiss or bleu cheese crumbles; served with Alaska kettle chips and a pickle. **\$17**

CAESAR SALAD

Crisp romaine, Parmesan cheese, crispy croutons; served with Caesar dressing. Make it a wrap! **\$12**
Add grilled chicken breast. **\$5**

CHICKPEA MASALA

Chickpeas in lightly spiced, curried coconut cream and tomato sauce; served with cauliflower rice. **\$17**

SLOW-BRAISED POT ROAST

Tender beef smothered in a red wine demi-glace; served with mashed potatoes, sautéed green beans and a warm dinner roll. **\$23**

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.

DESSERTS

Please ask your server about our dessert options.

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