

DINNER

STARTERS

CLAM CHOWDER

yukon gold potato, bacon, shrimp, chive batons

CORN CUSTARD & BLACK BEAN SALAD (v)

tomatillo, peppadew, cilantro

WEDGE SALAD

smoked bacon, hard boiled egg, blue cheese

HAMACHI CRUDO*

pickled rhubarb, hibiscus, basil

ROASTED BONE MARROW

pickled red onion, fresh herbs, toasted brioche

TREAT YOURSELF

RAW BAR

served with mary rose sauce, sriracha cocktail sauce, & champagne mignonette

PETIT PLATEAU* \$45

1/2 maine lobster, oysters, poached shrimp, steamed mussels, snow crab claws, clams

GRAND PLATEAU* \$85

whole maine lobster, oysters, crawfish, poached shrimp, clams, steamed mussels, snow crab claws, alaskan king crab legs

OYSTERS* - HALF DOZEN \$20 / DOZEN \$40

FROM THE GRILL

PAN ROASTED WILD KING SALMON* (GF) \$50

fondant potato, spinach, champagne caviar sauce

(v) vegetarian (vv) vegan (gf) gluten free  Alaska Exclusive

*These items are prepared to order or served undercooked/raw. Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Virgin Voyages' kitchens are not allergen-free environments.
Please inform our crew if you have a food allergy or any other special dietary need.



DINNER

MAINS

CRISPY POLENTA (vv) (gf)

slow roasted bell pepper, arrowleaf spinach, crème fraîche

GRILLED LOIN OF VENISON*

garnet yams, chanterelles, pickled huckleberry jus

SHRIMP & GRITS

smoked bacon, caper tomato sauce, aleppo pepper

OLIVE POACHED BRANZINO

english pea puree, morel mushrooms, soubise

SALT-BAKED DORADE

caper lemon emulsion

FROM THE GRILL

HERB ROASTED CHICKEN

HANGER STEAK*

FILET MIGNON*

NEW YORK STRIP*

NEW ZEALAND LAMB CHOPS*

SIDES

*brown butter roasted
wild mushrooms (v) (gf)*

*green asparagus
& guindilla sauce (v) (gf)*

creamed spinach (v)

french fries (vv)

*twice baked potato
& caramelized onions (v)*

SAUCES

american-style steak sauce

tarragon salsa verde (vv) (gf)

romesco (vv) (gf)

bone marrow béarnaise



DESSERT DRINKS

WINES

3oz

TORO DE PIEDRA
late harvest

9

OREMUS
late harvest, tokaji

19

CROFT
tawny port

9

TAYLOR FLADGATE
late bottled vintage, port

11

FONSECA
vintage port, 2012

25

COFFEE & TEA

INTELLIGENTSIA SPECIALTY COFFEE

ESPRESSO
DOUBLE ESPRESSO
CAPPUCCINO
LATTE
AMERICANO

4

6

5

5

5

JOJO LOOSE LEAF TEAS
*mint, sheva, black kasturi, everspring oolong, jasmine cloud,
morning after breakfast blend, meng ding green*

6



THE WAKE

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DESSERT

THE WAKE

chocolate mousse, shortcrust, caramel cremoso, hazelnuts

MEYER LEMON CHEESECAKE

blackberry compote & cinnamon cookie crumble

BAKED ALASKA (v)

*pistachio ice cream, hazelnut sponge cake,
toasted meringue*

APPLE TATIN (v)

caramelized apple, almond financier, mascarpone cream

COCONUT 'PANNA COTTA' (vv) (gf)
fresh berries, candied orange, pinenut granola

(v) vegetarian

(vv) vegan

(gf) gluten free



THE WAKE

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