

# APPETIZERS

TOMATO BROTH WITH SPICY LEMONGRASS CHICKEN **GF**  
kaffir lime, cilantro

SPINACH ARUGULA SALAD **GF** **V**  
avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola, air dried apples

GRILLED PRAWN BRUSCHETTA  
primavera sauce, aged Asiago, balsamic fusion

BEEFSTEAK TOMATO AND BASIL **V**  
red onion, pesto, extra virgin olive oil, balsamic reduction

CRAB CAKES **ND**  
spiral shaved cucumber, sweet chili-mustard sauce

BEEF CARPACCIO \* **GF**  
pine nuts, crispy capers, Parmesan, mustard aioli

**GF** gluten-free   **ND** non-dairy   **V** vegetarian

\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.  
An 18% service charge is automatically applied to all beverage purchases and specialty restaurant cover charges.  
Local sales taxes are applied as required.

# MAINS

## BROILED ALASKAN KING SALMON \*

lemon garlic herb splash, pilaf wild rice,  
sautéed pancetta-spinach, Parmesan cheese

## ALASKAN BLACK COD FILLET SANDWICH \*

sour dough bread, cilantro relish, Asian slaw

## WEST COAST-STYLE SEAFOOD CIOPPINO

clams, mussels, shrimp, Alaskan crab, halibut, tomato broth

## BEEF TENDERLOIN WITH OREGON BLUE CHEESE \*

grilled asparagus, scalloped potatoes

## BEEF TRI-TIP SANDWICH WITH CARAMELIZED RED ONIONS \*

toasted sour dough, BBQ sauce, tabbouleh salad

## SHREDDED CHICKEN AND BIBB SALAD

hard-boiled egg, walnuts, orange segments, cucumber,  
avocado, scallions, cherry tomatoes, Asian dressing

## ROASTED JIDORI CHICKEN WITH PORCINI MUSHROOMS

cider vinegar jus, quinoa-forbidden rice cake, mâche salad, toasted pistachios

## PINNACLE BURGER \*

bacon jam, garlic chipotle aioli, Beecher's cheddar cheese,  
cabernet red onions, avocado, French fries

## WILD MUSHROOM RAVIOLI

pesto cream sauce

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# DESSERTS

STRAWBERRY PAVLOVA **GF**

strawberry consommé, basil

FRESH BERRIES

sabayon

WARM FUDGE BROWNIE

coffee gelato, popcorn crunch

COCONUT TRIFLE

lime, pistachio

PREMIUM ICE CREAM  
OR SORBET

ASSORTMENT OF  
INTERNATIONAL CHEESES

## COFFEE & TEA

We proudly serve Rotterdam 1873 coffee and Harney & Sons tea varieties.

ESPRESSO - 2.50

CAPPUCCINO - 3.50

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.  
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