

Rudi's

— SEL DE MER —

Appetizers

* FRUITS DE MER **GF**

(serves two)
King crab legs, langoustine, crab claws, jumbo shrimp, mussels, clams, oysters — \$25 supplement

* TRIO OF SEAFOOD SALAD **GF**

King crab meat, bay shrimp, tuna

HOT SMOKED SALMON **GF**

cucumber-apple tzatziki

MARINATED LOBSTER

micro lettuce, lemon olive oil, grapefruit segments, potato confit

CLASSIC BAKED ESCARGOTS

garlic, parsley, Pernod butter

* FOIE GRAS DE CANARD AU CASSIS

duck liver, cassis, crusty brioche

* PRIME BEEF STEAK TARTARE

prepared in the classic style

CRAB BISQUE

brandy, cream

* TUNA SALADE NIÇOISE **GF** **ND**

tomato, Mediterranean olives, potatoes, green beans, red onions

FRIED CALAMARI PERSILLADE **ND**

roasted garlic mayonnaise

* TRADITIONAL CURED SMOKED SCOTTISH SALMON

blinis, sour cream, chives

* OSSETRA MALOSSOL CAVIAR

(serves two)

crème fraîche, buckwheat blini — \$70 supplement



Entrées



* GRILLED SHRIMP PROVENÇALE **GF**

saffron rice pilaf

BOUILLABAISSE MARSEILLAISE **ND**

red mullet, lobster claw, sole, shrimp, snapper, clams, mussels, tomatoes, saffron, potato, fennel, orange zest, baguette and rouille

12OZ BROILED MAINE LOBSTER TAIL **GF**

brown lemon butter

* GRILLED SEAFOOD PLATTER **GF** **ND**

scallops, jumbo shrimp, salmon

* WHOLE DOVER SOLE MEUNIÈRE

butter, parsley

Seafood of the Day

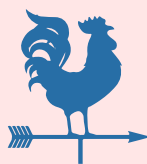
* FRESH FISH

prepared grilled, steamed, or pan fried

served with your choice of house-made sauce:
tapenade, sauce vierge, tartare sauce,
lemon butter, basil-walnut pesto, or green tomato salsa

WHOLE LOBSTER

prepared grilled, broiled, or poached
(upon availability)



* STEAK FRITES

broiled tenderloin steak, pepper sauce, crispy onions

* WHOLE RACK OF LAMB

pommery mustard brioche crust,
potato vegetable gratin, rosemary jus

* DUCK À L'ORANGE **GF**

(serves two)

braised cipollini onions, rissole potatoes,
petite legumes, orange glaze

SOUFFLÉ AU FROMAGE **V**

double baked goat cheese soufflé, mixed salad



Chef Rudi's Specialties

COQ AU VIN

chicken, red wine sauce, root vegetables, mushrooms,
smoked bacon, roasted celeriac purée

* TOURNEDOS ROSSINI

filet mignon, foie gras, black truffle, Madeira sauce

ALASKAN JUMBO CRAB LEGS

drawn butter



Sides

CAULIFLOWER PURÉE **GF** **V**

HARICOTS VERTS **GF** **V**

RATATOUILLE **GF** **V**

POMMES FRITES **V**

POMMES PURÉE **V**



Desserts

APPLE TARTE TATIN

cinnamon gelato

RUDI'S FACE TO FACE CHOCOLATE

fruit creation

PROFITEROLES

hot chocolate sauce, Chantilly cream

CRÊPES SUZETTE

vanilla gelato

SALZBURGER NOCKERL

(serves two or more)

Austrian-style berry soufflé

ARTISANAL FRENCH CHEESES

dried fruits, nuts, artisan crackers

GF gluten-free **ND** non-dairy **V** vegetarian
If you have a food allergy or intolerance,
please inform your server before placing your order.

* 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.



A charge of \$15 will be added to your check per additional entrée ordered. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

LES VINS

Aperitif

Suggestion de notre Mixologue

POUSSE RAPIÈRE

Pousse Rapière Armagnac liqueur,
Vin Sauvage, Traditional Method
8.95

Aperol.....	7.50
Campari.....	7.50
Dubonnet Rouge.....	7.00
Lillet Blanc.....	7.00
Pernod.....	7.50
Noilly Prat Vermouth.....	7.00

COGNAC

Calvados.....	7.00
Courvoisier V.S.....	8.50
Courvoisier V.S.O.P.....	9.50
Hennessy V.S.....	9.00
Armagnac.....	10.00
Courvoisier Napoleon.....	13.00
Rémy Martin V.S.O.P.....	12.00
Rémy Martin XO.....	21.00
Rémy Martin Louis XIII.....	115.00

LIQUEUR

DOM Benedictine.....	7.00
Chambord.....	7.00
Cointreau.....	8.00
Grand Marnier.....	8.00
Grand Marnier Centenaire.....	12.50
St. Germain Elderflower.....	7.00

BIERE

La Trappe Dubbel.....	8.00
La Trappe Tripel.....	8.00
Duvel.....	8.00
Lefte Tripel.....	8.00
Lindemans Framboise.....	8.00

Les CHAMPAGNES



ET VINS MOUSSEUX

JS90* VEUVE CLICQUOT BRUT, CHAMPAGNE

bright, crisp and has attractive fresh lemon and
peach-fruit flavors with pastry notes and pithy lemon
5oz 18 | bottle 79

LE GRAND COURTAGE BRUT ROSÉ, PROVENCE

flavors of fresh strawberry and raspberry combine with
notes of lilac and violets, delicate balance of dryness and
acidity lingers with flavors of red fruit
5oz 11 | bottle 41

JS90* TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE

well balanced rich berry fruits, background spices, with
strawberry and wild-cherry flavors
bottle 105

JS90* 2008 LOUIS ROEDERER CRISTAL BRUT, CHAMPAGNE

balanced dried mangos and lemons, full body,
dried fruit with a pretty, tangy finish
bottle 279

JS90* DOM PÉRIGNON, CHAMPAGNE

sliced-apple and mango character with a creamy texture
bottle 199

JS90* RUINART BLANC DE BLANC, CHAMPAGNE

aromas of lemons, grapefruit, honey, fresh floral notes,
stone fruits and toasty autolysis, with a palate of peach
custard and lemon crème brûlée
bottle 139

Les ROSÉS

JS90* DOMAINE D'ESCLANS WHISPERING ANGEL, CÔTES DE PROVENCE

lilacs, rose, strawberry, and peach with a medium body
and a palate of fruit and acidity which is bright and lively
bottle 45

JS90* DOMAINE OTT, CÔTES DE PROVENCE

refined and beautiful with sliced apples, lemon rind and
white peaches, medium body, bright acidity
bottle 75

DOMAINE HOUCHART "SAINTE VICTOIRE," CÔTES DE PROVENCE

ripe fruit gives a full-bodied style with both acidity
and a spicy, peppery character
5oz 10 | bottle 39

JS90* MIRAVAL, CÔTES DE PROVENCE

dried citrus, white pepper and pomegranate, full body,
refreshing acidity
5oz 14 | bottle 55



Les BLANCS

LABOURÉ-ROI CHABLIS PREMIÈRE CRU, BURGUNDY

notes of peach, lemon and honey with bright acidity
and hints of flint
5oz 15 | bottle 59

JS90* PASCAL JOLIVET SANCERRE SAUVAGE, LOIRE VALLEY

deep and rich white with dried-pear and apple character
in addition to a subtle flint undertone, full-bodied and dry
5oz 18 | bottle 75

DOMAINE LES SALICES CHARDONNAY, PAYS D'OC

lightly oaked Chardonnay with hints of honey and apple
bottle 40

JS90* LOUIS LATOUR POUILLY-FUISSÉ, BURGUNDY

firm and fruity, fresh and minerally with hints of salt
and chalk, medium body and notes of lemon and mango
bottle 55

Les ROUGES

JS90* JOSEPH DROUHIN VOSNE- ROMANÉE, BURGUNDY

wild cherry, nutmeg, camphor wood and leather
with a balance between tannin and acidity
bottle 169

JS90* CARRUADES DE LAFITE ROTHSCHILD PAUILLAC, BORDEAUX

blackberries, dried mushrooms, blackcurrants, notes of salt
and minerals, full-bodied, intense and lively finish
bottle 289

CHÂTEAU DES TROIS TOURS, BORDEAUX

aromas of lightly caramelised red fruit, cherry and
blackcurrant, with a subtle palate and voluminous tannins
5oz 9 | bottle 36

JS90* CAMILLE DE LABRIE, BOURDEAUX

black olive, chocolate and plum undertones, medium to full
body, round and soft tannins and a juicy finish
5oz 10 | bottle 39

JS90* CLARENDELLE ROUGE INSPIRED BY HAUT-BRION, BORDEAUX

soft bouquet of liquorice and blackcurrant, velvety texture,
refined balance of high-quality tannins
bottle 43

CHÂTEAU DU TRIGNON, CÔTES DU RHÔNE

hints of minerality, blueberry and blackberry,
velvet tannins, brisk acidic backbone
bottle 40

JS90* All wines have consistently scored 90 points or
above in recent vintages from James Suckling.

A \$20 corkage fee applies to all wines consumed which
are not part of the Holland America Line selection. An
18% service charge is automatically applied to all beverage
purchases, specialty restaurant cover charges and for-
purchase a la carte menu items. Local sales taxes are
applied as required.