

JUMBO SHRIMP COCKTAIL 

brandy horseradish cocktail sauce

STEAK TARTARE *

parsley, cornichon, capers, red onion

JUMBO LUMP CRAB CAKES

cucumber, sweet chili-mustard

ICEBERG WEDGE SALAD 

buttermilk dressing, gorgonzola, bacon, tomato,
red onion, chives, toasted walnuts

OSSETRA MALOSSOL CAVIAR *

crème fraîche, buckwheat blini
(\$70 supplement)

FOREST MUSHROOM SOUP 

truffle oil, crème fraîche, scallion churro

LOBSTER BISQUE

crème fraîche, aged cognac

HEART OF ROMAINE CAESAR SALAD

Parmesan, garlic croutons, anchovies

CLOTHESLINE CANDIED BACON 

maple, black pepper, half sour pickles

 gluten-free  non-dairy  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, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

BEEF TENDERLOIN WITH LOBSTER DUMPLINGS *

celery root purée, horseradish bordelaise sauce, lobster béarnaise

PETITE FILET MIGNON *	7 oz
FILET MIGNON *	10 oz
NEW YORK STRIP *	12 oz
BONELESS RIB EYE *	15 oz

TOMAHAWK BONE-IN RIB EYE *	36 oz
(\$40 supplement)	

MAKE IT SURF N' TURF

add a 5 oz lobster tail
(\$10 supplement)

16 oz USDA PRIME DRY AGED DELMONICO *

shallot confit, watercress, aged balsamic vinegar
(\$15 supplement)

SERVED WITH YOUR CHOICE OF SAUCE

shallot and red wine bordelaise • green peppercorn • béarnaise  • mustard and cognac sauce

 gluten-free  non-dairy  vegetarian

A charge of \$15 will be added to your check per additional entrée ordered.

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DOUBLE-CUT 14 oz KUROBUTA PORK CHOP *

caramelized onions, Walla Walla apple pan jus

JIDORI CHICKEN BREAST GF

crispy artichoke, cremini mushroom, chili caramel,
roasted yellow beet

GRILLED LAMB CHOPS * GF

controne bean purée, garlic chips

**HEIRLOOM TOMATO AND EGGPLANT
TARTE TATIN V**

pickled mustard seeds, pesto, arugula

ALASKAN KING SALMON * GF

honey-lemon glaze, dill butter

ALASKAN KING CRAB LEGS

chipotle aioli, sofrito, lemon-garlic butter
(\$18 supplement)

BAKED ALASKAN HALIBUT *

porcini, panko, dilled leeks, champagne vinaigrette

12 oz MAINE LOBSTER TAIL

steamed or broiled, lemon-garlic butter
(\$20 supplement)

CREAMED SPINACH V

ASPARAGUS WITH HOLLANDAISE V

SAUTÉED MUSHROOMS V

**ROASTED BABY BEETS WITH
BLUE CHEESE GF**

MASHED POTATOES V

BAKED POTATO GF

FRENCH FRIES GF ND V

BEECHER'S LOBSTER MAC N' CHEESE
(\$10 supplement)

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

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JACQUES TORRES CHOCOLATE SOUFFLÉ

vanilla Chantilly foam, crème anglaise

NOT-SO-CLASSIC BAKED ALASKA

Ben and Jerry's Cherry Garcia ice cream, Bing cherries jubilee

KEY LIME PIE

whipped cream

CRÈME BRÛLÉE

vanilla bean

ICE CREAM OR SORBET

ASSORTMENT OF INTERNATIONAL CHEESES

Warre's Otima 10	7.50	Hennessy V.S.	9
Smith Woodhouse Reserve	7.50	Courvoisier V.S.O.P.	9.50
Dow's Late Bottled Vintage	9	Armagnac	10
Graham's Six Grapes	11	Rémy Martin V.S.O.P.	12
Warre's Warrior	10.75	Courvoisier Napoleon	13
Errázuriz Late Harvest		Rémy Martin XO	21
Sauvignon Blanc	11	Rémy Martin Louis XIII (1oz)	115

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

solo espresso	2.50
doppio espresso	3.25
cappuccino	3.50

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.