

**Dutch 150 11**  
De Lijn Gin, Sparkling Wine, fresh lemon juice

**Cazadores Margarita 11**  
Cazadores Blanco Tequila, choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

**Cosmopolitan 12**  
Absolut Citron, Cointreau, cranberry, lime

**Ship Shape Manhattan 12**  
Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

**Holland America Line Sparkling Wine,** Washington 10 | 40

**Chateau Ste. Michelle** Chardonnay, Washington 11 | 44

**Sokol Blosser Evolution** Pinot Noir, Willamette Valley, Oregon 14 | 56

**Beringer Knights Valley** Cabernet Sauvignon, California 20.50 | 82

**Bay Shrimp Cocktail \***  
Dutch cocktail sauce, boiled egg

**Steak Tartare \***  
capers, gherkins pickles

**Chicken, Sweetbreads And Mushroom Cream**  
puff pastry, Hollandaise sauce

**Westland Salad**   
tomato, cucumber, egg, mustard dressing

**Green Peas Soup**  
pumpernickel bread, speklappen

**French Onion Soup**  
Gruyère cheese crouton

**Classic Caesar Salad**  
romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

 vegetarian  No Sugar Added

\* 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 purchases.  
Local sales taxes are applied as required.

**Bami Goreng**  
Indonesian stir-fried noodles, chicken and shrimp sate, peanut sauce, krupuk shrimp crackers

**Hodge Podge Klapstuk \***  
braised beef brisket, carrots, potatoes, onions, butter gravy

**Beef Tenderloin, Mushrooms \***  
chateau potatoes, sauteed vegetables

**Pan Fried Dover Sole, Lemon Butter \***  
parsley potatoes, asparagus, carrots

**Vegan Braised Bell Pepper**   
brown rice, tomato coulis

**Pork Cordon Bleu**  
ham, gouda, green peas, carrots, Lyonnaise

**Roasted Chicken**  
French fries, apple sauce

**Salmon Fillet, Bay Shrimp\***  
saffron risotto, fennel

**15 oz Pinnacle Grill Boneless Ribeye\* 20**  
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO

**Fresh Black Cod Yuzu \* 25**  
yogurt miso pickle vegetables, kimchi eggplant, fried rice, garlic soy

**Lobster Two Way\* 25**  
panko crusted and grilled lobster tails lemon soy butter, Japanese tartare sauce, tonkatsu, Asian mushroom, shishito pepper

**Crème Brûlée**  
burnt sugar

**Tompouce**  
puff pastry, vanilla custard, royal icing

**Apple Pie**   
vanilla ice cream

**Lindt Chocolate Tulip**  
chocolate cream, flourless chocolate sponge

**Lindt Hot Chocolate Fudge Sundae**  
vanilla ice cream, chocolate chunks, stroopwafel