

Drinks

- TASTE
ALASKA

Dutch 75 \$11

De Lijn Gin, Holland America sparkling Wine, fresh lemon juice

Cazadores Margarita \$11

Cazadores Blanco Tequila, Lime, Cointreau

Cosmopolitan \$12

Absolut Citron vodka, Cointreau, cranberry, lime

Sitka Spritz \$11

Cynar, passionfruit, lemon, Holland America sparkling wine

PNW Penicillin \$16

Westland Flagship Single Malt, fresh lemon, ginger-honey syrup, float of Westland Peated Single Barrel Select

Featured Beer \$7.75

Pike Killer Whale Pale Ale
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- Taste the flavors of Alaska on board with regionally inspired local dishes and ingredients.
- # Appetizers
- TASTE
ALASKA


Alaska Breaded Cod Slider *

brioche roll, malt vinegar aioli, cabbage

Alaska Crab Seafood Cocktail

snow crab, shrimp, scallops, boiled eggs

Sweet Tomato & Fresh Buffalo Mozzarella

 aged balsamic vinegar, focaccia



French Onion Soup

gruyere cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies


Red Beet, Frisée, Orange Salad


  goat cheese, hazelnut


Alder Smoked Salmon Chowder


potato, kale, cream, celery

Holland America Line proudly serves sustainable seafood certified by Responsible Fisheries Management.

 Vegetarian


 Gluten Free



 Non-Dairy

 No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

Mains

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Pork Medallions with Huckleberry Jam * roasted garlic
- Citrus Grilled Rainbow Trout** * ginger crushed red skin potatoes, cilantro pesto
- Alaska Salmon Bucatini** lemon cream, buttered breadcrumbs, Parmesan
- Spiced Roasted Chicken** carrots, green beans, herb stuffing
- Southwestern Salmon Bowl** * black bean corn salsa, avocado, brown rice, cilantro
- Rustic Home-Made Lasagna**  tomato sauce, basil
- New York Striploin Steak Fries*** garlic-herb butter
- Seared Alaska Rockfish** * saffron risotto, mussels, clams, peppers
- Vegan Curried Cutlet**  Indian spices, garbanzo beans, tomato sauce

Club Orange Daily Special
ask your server about our daily special created specifically for Club Orange

Featured

- 5 oz Filet Mignon & Lobster*** **\$18** grilled asparagus, baked potato, garlic butter
- 12 oz Pinnacle Grill Strip Loin Steak*** **\$20** baked potato, creamed spinach
- By Global Fresh Fish Ambassador **Chef Morimoto***
- Fresh Halibut XO *** **\$25** Asian vegetables, dried shrimp, scallop XO sauce
- Lobster 2 Way** **\$25** panko crusted and grilled lobster tails lemon soy butter

Desserts

- Mango Blueberry Crips** French vanilla ice cream
- Triple Berry Alaska Tart** vanilla crust, mixed berries, torched meringue
- Chocolate Fudge Brownie Cheesecake** candied pecans, marshmallow
- Lemon Torte**  lemon cream
- Artisan Cheese Selection** provolone, pepper jack, Swiss, brie
- Strawberry Sundae** vanilla ice cream, strawberry compote, crushed biscotti
- Ice Cream of the Day** Vanilla ice cream, Coconut, Fudge Tracks
- Cappuccino** 3.75 **Espresso** 2.75