

# Drinks

- TASTE  
ALASKA

**Dutch 75 \$11** De Lijn Gin, Holland America sparkling Wine, fresh lemon juice
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**Cazadores Margarita \$11** Cazadores Blanco Tequila, Lime, Cointreau
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**Cosmopolitan \$12** Absolut Citron vodka, Cointreau, cranberry, lime
- TASTE  
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**Sitka Spritz \$11** Cynar, passionfruit, lemon, Holland America sparkling wine
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**PNW Penicillin \$16** Westland Flagship Single Malt, fresh lemon, ginger-honey syrup, float of Westland Peated Single Barrel Select
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**Featured Beer \$7.75** Pike Killer Whale Pale Ale



Taste the flavors of Alaska on board with regionally inspired local dishes and ingredients.

# Appetizers

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**Seafood Deviled Eggs \*** smoked salmon, crab, honey-mustard dressing
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**Chicken & Tabbouleh Salad** hummus, pomegranate dressing
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**Crab Cake** Baltimore-spiced tomato vinaigrette
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**French Onion Soup** gruyere cheese crouton
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**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
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**Arugula & Pumpkin Salad**   pine nuts, tomato, feta cheese
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**Gold Rush Soup**  fennel, yellow tomato, crème fraîche



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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Cod with Endive & Caramelized Orange

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asparagus, snow potatoes
- Spaghetti Aglio e Olio

shrimp, parsley, Roma tomato
- Parmesan-Coated Veal Loin


artichoke mushroom,

ragoût, mascarpone polenta
- Petite Beef Tender with Creamed Leeks and Bacon

\*

thyme roasted potatoes
- Boneless Beef Short Rib Stroganoff


egg parsley noodles, turnips, carrots
- Rustic Home-Made Lasagna

 tomato sauce, basil
- Turkey Roast & Cranberry

apple-pecan stuffing, vegetables, candied sweet potato
- Citrus Alaska Salmon Bowl

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pearl saffron couscous, golden raisins
- Chile Rellenos

 poblano peppers, Monterey Jack cheese, green chili 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

- Strawberry Crisp

French vanilla ice cream
- Red Velvet Cake

cream cheese frosting
- Chocolate & Whiskey Torte

raspberry
- Strawberry Cream

 lemon, vanilla sponge, whipped cream
- Artisan Cheese Selection

provolone, pepper jack, Swiss, brie
- Smores Sundae

vanilla ice cream, brownie chunks, marshmallows, graham
- Ice Cream of the Day

Vanilla ice cream, Raspberry Swirl Cheesecake, Cookie Dough
- Cappuccino

3.75

Espresso

2.75