

# Drinks

- 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
- TASTEALASKA

**Sitka Spritz \$11**

Cynar, passionfruit, lemon, Holland America sparkling wine
- TASTEALASKA

**PNW Penicillin \$16**

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

**Featured Beer \$7.75**

Pike Killer Whale Pale Ale



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

# Appetizers

- TASTEALASKA

**Wild Alaska Smoked Salmon Chowder**

potatoes, roasted red bell pepper
- Vegan Crostini with Fresh Tomato and Basil**  extra virgin olive oil
- Carpaccio of Beef Tenderloin \*** olive oil, Reggiano-Parmigiano
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Salmon, Dill Meatballs** avocado cream
- Belgian Endive and Baby Spinach**  mandarin segments, avocado, strawberries



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



**Halibut Caddy Ganty** \* olive oil red skin mashed potato, broccoli

**Rigatoni with Chicken Meatballs** basil, Parmesan

**Roasted Spice Crusted Prime Rib with Wild Mushrooms** \* vegetable stew

**Calf's Liver with Apples & Pancetta** \* caramelized onion, sautéed spinach

**New York Strip Loin, Steak Fries** \* garlic-herb butter

**Rustic Home-Made Lasagna** 🍷 tomato Csauce, basil

**Parmesan-Crusted Chicken** basil-mashed potatoes, snap peas, honey-Dijon

**Teriyaki Salmon Bowl** \* cauliflower rice, avocado, spinach, sesame seeds

**Eggplant Cannelloni Parmigiano** 🍷 asparagus risotto

## 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

**Pear Crisp** French vanilla ice cream

**Stroopwafel Cheesecake** caramel

**Opera Cake** chocolate ganache, coffee butter cream

**Chocolate Delight** 🍷 chocolate sponge, chocolate mousse

**Artisan Cheese Selection** provolone, pepper jack, Swiss, brie

**Black Forest Sundae** vanilla ice cream, chocolate sponge, cherry compote

**Ice Cream of the Day** Vanilla ice cream, Biscotti Caramel Swirl, Neapolitan

**Cappuccino** 3.75      **Espresso** 2.75