

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
- TASTE ALASKA Sitka Spritz \$11** Cynar, passionfruit, lemon, Holland America sparkling wine
- TASTE ALASKA PNW Penicillin \$16** Westland Flagship Single Malt, fresh lemon, ginger-honey syrup, float of Westland Peated Single Barrel Select
- TASTE ALASKA Featured Beer \$7.75** Pike Killer Whale Pale Ale



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

Appetizers

- TASTE ALASKA Salmon Chop Chop Salad** **GF** mustard mayo dressing
- Vegan Eggplant Hummus Dip** **V** whole-wheat pita chips
- Mozzarella Salad with Ripe Tomatoes** **GF** **V** cucumbers, taggiasca olives
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Shrimp Tacos, Avocado, Lime,** cilantro salsa, mango, and black beans
- Butternut Squash Soup with Crème Fraiche** **V** pumpkin seeds, cranberries






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

- V** Vegetarian
- GF** Gluten Free
- ND** Non-Dairy
- NS** 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


	Pork Chop with Parsnip Purée	bacon braised Brussels sprouts
	Orecchiette with Eggplant & Pork Ragoût	tomato, garlic, Asiago cheese
	Tri-Tip Beef with Button Mushrooms *	potato croquette, spring vegetable
	Braised Oxtail Romano	roasted root vegetables
	Garlic-Herb Roasted Chicken	avocado, tomato and corn salad
	Rustic Home-Made Lasagna	 tomato sauce, basil
	Alaska Black Cod, Avocado, Roma Tomato *	coconut black rice
	Broiled Salmon with Herb Mustard Glaze *	roasted leeks, pepper, mashed potatoes
	Vegan Smoky Sweet Corn, Tofu Fritters	 vegetable caponata

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
<i>By Global Fresh Fish Ambassador Chef Morimoto</i>		
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

Rhubarb Crisp	French vanilla ice cream
Coconut Custard Pie	whipped cream, mango sauce
Chocolate Caramel Tart	crushed honeycomb, cookie tuile
Raspberry Mousse Swiss Roll	 whipped cream, chocolate shavings
Artisan Cheese Selection	provolone, pepper jack, Swiss, brie
Brownie Peanut Sundae	vanilla ice cream, brownie, peanuts, sprinkles, caramel
Ice Cream of the Day	Vanilla ice cream, Chocolate Chip Cookie Dough, Amaretto
Cappuccino	3.75
Espresso	2.75