

# 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 Seafood & Artichoke en Bouchée GF** shellfish, lemon-Hollandaise sauce

**Roasted Beets, Orange Segments V** pistachio, feta cheese

**Thai Beef & Pickled Papaya \*GF** scallions, cilantro, lime

**French Onion Soup** gruyere cheese crouton

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Boston Lettuce Salad with Haricot Vert V GF** walnuts, dried cherries, feta

**Borlotti Bean and Pasta Soup V** Parmesan, olive oil



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



**Charred Crusted Salmon** \* corn, bell pepper rice, green beans, pine nuts

**Fettuccine with Beef Short Rib Bolognese** oregano, Parmesan

**Fillet of Beef Wellington** \* Madeira sauce, celeriac mash, green peas

**Sautéed Veal Tenderloin** \* candied lemon sauce, corn polenta

**Roasted Pork Back Ribs** espresso-barbecue sauce, spinach fennel, potato rosti

**Coq Au Vin** red wine, mushrooms, onions, bacon, parsnip puree

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

**Cornflake Crusted Grouper** \* potatoes, sautéed vegetable medley, remoulade

**Oven-Baked Eggplant Parmigiana** 🍷 Provolone cheese, spaghetti, marinara 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

**Banana Crisp** French vanilla ice cream

**Mixed Berries Trifle** vanilla sponge, crème patissiere, whipped cream

**Black Forest Cake** Kirschwasser cream, sour cherries, chocolate shavings

**Tropical Fruits Cheesecake** 🍷 fruit salsa

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

**Cookies & Cream Sundae** vanilla ice cream, chocolate cake crumbs, Oreo cookies

**Ice Cream of the Day** Vanilla ice cream, Banana, Butter Pecan

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