

WINES

PINNACLE GRILL WINE PAIRING

A curated list of hand selected wines
Served in 3oz pours \$22

Two Truths Sparkling Wine
Australia

Kim Crawford Sauvignon Blanc
New Zealand

Cape Mentelle Cabernet Sauvignon
Australia

FEATURED WINES

Perrier-Jouët Grand Brut Champagne, FR
21 glass / 84 bottle

Domaine Du Vieux Télégraph
Châteauneuf-du-Pape Blanc, FR
15 glass / 60 bottle

Grgich Hills ‘Morimoto’ Chardonnay, CA
23 glass / 92 bottle

Willamette Valley Vineyards
Whole Cluster Pinot Noir, OR
15.50 glass / 62 bottle

Rocky Pond 11 Dams Bourdeaux Blend, WA
14 glass / 56 bottle

Oberon Cabernet Sauvignon, CA
17 glass / 68 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 14
Double Dutch tonic, seasonal botanicals

Scapegrace Smash 12
Scapegrace Gin, fresh basil, lemon

Melbourne Sour 11
Naught Sangiovese Gin, lemon, egg white,
Angustura bitters

Lakeside Bramble 12
Scapegrace Gin, lemon, Chambord

Bundaberg Dark and Stormy 13
Bundaberg Original UP rum,
Bundaberg Ginger Beer, lime

APPETIZERS

Table-Side Caesar Salad
heart of romaine, Parmesan,
croutons, anchovies

Vine Ripened Beefsteak Tomato Salad GF V
sliced purple onion, balsamic vinaigrette or
blue cheese dressing

Jumbo Lump Crab Cakes
cucumber, sweet chili-mustard

Lobster Bisque
crème fraîche, aged cognac

Steakhouse Wedge Salad by David Burke GF
crispy bacon, blue cheese, tomato, candied walnuts,
ranch dressing

Shrimp Cocktail GF
brandy-horseradish cocktail sauce

Clothesline Candied Bacon by David Burke GF NB
maple, black pepper, half-sour pickles

Ossetra Malossol Caviar * GF
crème fraîche, buckwheat blinis
\$50 Supplemental

ENTRÉES

Braised Beef Short Ribs with
Chow Fun Noodles by David Burke
wild mushrooms, carrots, scallions

Grilled Lamb Chops*
controne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass * GF
dill butter

Table-Side Dover Sole, Lemon Butter
boiled new potatoes
\$15 Supplemental

Panko Fried Stuffed Mushroom Caps V
Beyond Meat mince, vegan mayonnaise remoulade,
parsley, quinoa salad

Mafaldine, Marinated Grilled Eggplant,
Burrata & Chiles V
preserved lemon, Calabrian chili, olive oil

STEAKS

ADD A 5 OZ LOBSTER TAIL FOR \$12

8oz
Filet Mignon *

10oz
American Wagyu
Strip Loin *
\$28 Supplemental

12oz
New York Strip *

15oz
Boneless Rib Eye *

36oz
Tomahawk Bone-In
Rib Eye for Two *
\$49 Supplemental

Choice of sauce: Shallot and Red Wine Bordelaise • Green Peppercorn • Béarnaise

ON THE SIDE

Creamed Spinach V GF

Asparagus with Hollandaise V GF

Roasted Baby Beets with Blue Cheese V GF

Mashed Potatoes V GF

Baked Potato V GF

French Fries V NB

Sautéed Mushrooms V GF

Beecher’s Lobster Mac & Cheese
\$12 supplement

GF gluten-free NB non-dairy V vegetarian

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.
A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.