

COCKTAILS

Classic Negroni 11

Bombay Sapphire Gin, Carpano
Antica Vermouth Campari

Yuzu Margarita 12

Cazadores Silver Tequila, lime, Yuzu, agave

Gala Lemon Drop Martini 13

Chopin Vodka, Cointreau, lemon juice

Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica,
Noilly Prat Dry, Angostura Bitters

WINES

Holland America Line Sparkling Wine 10 | 40

Washington

Chateau Ste. Michelle 11|44

Chardonnay, Washington

Sokol Blosser Evolution 14|56

Pinot Noir, Willamette Valley, Oregon

Oberon 17 | 68

Cabernet Sauvignon, California

STARTERS

Prosciutto Ham

manchego cheese, port cherries

Orange-Jumbo Shrimp Cocktail *

melon trio , Cilantro lemon grass aioli

Escargot Bourguignon

herb garlic butter, burgundy wine, French bread

Salad of Arugula and Frisée

William pear, mandarin segments, pistachios, cherry tomatoes,
organic mixed seeds

Creamed Artichoke and Heritage Carrot Soup

arugula pesto oil, crème fraiche

French Onion Soup

Gruyere cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons,
Caesar dressing, anchovies

 Vegetarian  Gluten-Free  No Sugar Added



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

* 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. An 18% service charge is automatically applied to all purchases. Local sales taxes are applied as required.

MAINS

Rotelle with Oxtail

redwine reduction and gremolata

Cracked Pepper Tenderloin with Grilled Shrimp*

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

Rack of Lamb, Cannellini Beans and Garlic Pearls*

roasted red bell pepper, sautéed artichoke

Yellow Fin Sole Fillet*

parmesan potato, sauce vierge, haricots verts

Vegan Cauliflower Steak

tahini, couscous, za'atar, asparagus

New York Strip Loin*

french fries, garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Dried-Cherry and Thyme Coated Salmon*

pilaf rice, green beans, caramelized red onions

15 oz Pinnacle Grill Boneless Ribeye* 20

shallot confit, aged balsamic, green peppercorn,
baked potato, creamed spinach

BY IRON CHEF MORIMOTO

Fresh Black Cod Yuzu * 25

yogurt miso pickle vegetables, kimchi eggplant, fried rice, garlic soy

Lobster Two Way 25

panko crusted and grilled lobster tails lemon soy butter, Japanese
tartar sauce, tonkatsu, Asian mushroom, shishito pepper

DESSERTS

Caramel Lava Cake

chocolate ganache

Crème Brûlée

burnt sugar

Black Forest Cake

chocolate cake, Kirschwasser-flavored cream, Bing cherries,
chocolate shavings

Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts,
marshmallows, whipped cream

Strawberry Romanoff

Grand Marnier, chantilly cream

AFTER DINNER DRINKS

Disaronno Amaretto 10

Remy Martin VSOP 15.50

Highland Park Single Malt 12.50

Graham's 6 Grapes Port 12.50

Solo Espresso 2.75

Cappuccino 3.75