

We invite you to **TASTE** ALASKA with featured regional dishes.

The artwork on this menu was created by native Alaskan artist, Rico Worl. Scan the QR code on the back of this menu to learn more.

## DRINKS

### APERITIFS

#### Classic Negroni 11

Bombay Sapphire Gin, Campari, Carpano Antica Vermouth

#### Yuzu Margarita 11.50

Cazadores Blanco Tequila, lime, yuzu, agave

#### Gala Lemon Drop Martini 12

Absolut Citron Vodka, Lemon

#### PNW Penicillin 14

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

### WINES

#### Domaine Ste. Michelle Brut 11 | 44

Columbia Valley, Washington

#### Chateau Ste. Michelle Chardonnay 11 | 44

Washington

#### Sokol Blosser Evolution Pinot Noir 13.50 | 54

Willamette Valley, Oregon

#### Beringer Knight's Valley Cabernet Sauvignon 19.50 | 78

California

## AFTER DINNER

#### Disaronno Amaretto 9.25

#### Remy Martin VSOP 15

#### Highland Park Single Malt 12

#### Graham's 6 Grapes Port 12

#### Solo Espresso 2.75

#### Cappuccino 3.75



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

## STARTERS

#### Grilled Asparagus and Artichoke **GF** **V**

hazelnut-yogurt

#### Apple, Pear and Cucumber Salad **V**

frisée, dried cherries, bleu cheese crouton

#### Escargots Bourguignon

herb garlic butter, Burgundy wine, French bread

#### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

#### Sunchoke Soup **GF**

chipotle powder, toasted pumpkin seeds, chive oil

#### Jumbo Shrimp Cocktail

horseradish cocktail sauce

#### French Onion Soup

Gruyère cheese crouton

## MAINS

#### Ricotta and Spinach Tortellini

arrabbiata sauce, grilled vegetables

#### Tangerine Glazed Duck Breast \*

wild rice, potato pancake, red cabbage, snow peas

#### Beef Tenderloin Oscar\*

crab meat, asparagus, yukon potatoes, béarnaise

#### Pan Fried Sea Bass with Apples **GF**

cabbage, bacon

#### Brown Sugar Glazed Salmon \*

roasted root vegetables, cranberry pecan rice pilaf, brown sugar glazed

#### Vegan Crusted Portabella Mushroom **V**

butter bean mash

#### New York Strip Loin Steak Fries \*

garlic-herb butter

#### Garlic-Herb Roasted Chicken

avocado, tomato, and corn salad

#### 12 oz Lobster tail \* \$20

wild rice pilaf, spinach, cherry tomatoes, drawn butter

#### 15 oz Pinnacle Grill Boneless Ribeye \* \$20

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

## DESSERTS

#### Dulce de Leche and Coconut Tart

vanilla ice cream

#### Warm Chocolate Lava Cake

orange cream

#### Tiramisù **NS**

mascarpone cream, coffee and Kahlúa-soaked cake

#### Rhubarb Crisp

french vanilla ice cream

#### Black Forest Sundae

vanilla ice cream, chocolate sponge, cherry compote

#### Assortment of International Cheeses

**GF** gluten-free   **NS** no sugar added   **ND** non-dairy   **V** vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. An 18% service charge is automatically applied to all purchases. Local sales taxes are applied as required.

\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for food borne 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.