

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.

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.

STARTERS

Grilled Asparagus and Artichoke

hazelnut-yogurt

Apple, Pear and Cucumber Salad

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

chipotle powder, toasted pumpkin seeds, chive oil

Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

Gruyère cheese crouton

MAINS

Ricotta and Spinach Tortellini

arrabiata 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

cabbage, bacon

Brown Sugar Glazed Salmon *

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

Vegan Crusted Portabella Mushroom

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

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

 gluten-free

 no sugar added

 non-dairy

 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.