

WINES

PINNACLE GRILL WINE PAIRING

A curated list of regionally selected wines Served in 3oz pours \$20

Domaine Ste. Michelle Brut
Washington

Chateau Ste. Michelle
Canoe Ridge Estate Chardonnay
Washington

Rocky Pond 11 Dams Bordeaux Blend
Washington

FEATURED WINES

Veuve Clicquot, FR
25 glass / 100 bottle

K Vintners Powerline Viognier, WA
18 glass / 72 bottle

L'Ecole No. 41 Chardonnay, WA
16 glass / 64 bottle

Willamette Valley Vineyards
Whole Cluster Pinot Noir, OR
14.50 glass / 58 bottle

Chateau Ste. Michelle Artist Series
Cabernet Sauvignon, WA
24.50 glass / 98 bottle

Rocky Pond 11 Dams Bordeaux Blend, WA
15 glass / 60 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 13
Double Dutch tonic, seasonal botanicals

Klondiker 12 by Sam Ross
Sazerac Rye, Laird's Apple Brandy, allspice dram, fresh lime, coconut & chocolate bitters, glacial ice

Mosquito 11 by Sam Ross
Del Maguey Vida Mezcal, Campari, fresh lemon & ginger

PNW Penicillin 14 by Sam Ross
Westland Flagship Single Malt, fresh lemon, ginger & honey syrup, Westland Peated Single Barrel Select, glacial ice

APPETIZERS

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

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

Jumbo Lump Crab Cakes
cucumber, sweet chili-mustard

Lobster Bisque
crème fraiche, aged cognac

ENTRÉES

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

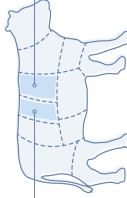
Grilled Lamb Chops*
contorne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass *
dill butter

STEAKS

8^{oz}
Filet Mignon *

10^{oz}
American Wagyu Strip Loin *
\$28 Supplemental



12^{oz}
New York Strip *

15^{oz}
Boneless Rib Eye *

36^{oz}
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

Asparagus with Hollandaise

Roasted Baby Beets with Blue Cheese

Mashed Potatoes

Baked Potato

French Fries

Sautéed Mushrooms

Beecher's Lobster Mac & Cheese

\$12 supplement

* gluten-free

* non-dairy

* 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.

ALASKA

STARTERS

Alaska Crab and Corn Chowder
cream, celery, Yukon potatoes,

Dungeness Crab and Tarragon Salad
mango, oranges, cucumber and mayonnaise sriracha aioli

ENTRÉES

Seared Alaskan Halibut, Thai Coconut Red Curry *
eggplant, zucchini, cilantro and lime

Sauteed Prawns, Garlic Butter
Beechers flagship cheese grits

Roasted Prime Rib Beef, Huckleberries *
port wine reduction, rosti potatoes

12 oz Lobster Tail
broiled, lemon-garlic butter
\$19 Supplemental

DESSERT

Strawberry Romanoff Bread Pudding
vanilla sauce, Grand Marnier

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items. Local sales taxes are applied as required.