

WINES

Veve Clicquot Yellow Label Brut, FR
25 glass / 100 bottle

Domaine Carneros Brut, CA
18 glass / 72 bottle

Cakebread Chardonnay, CA
26 glass / 105 bottle

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

Oberon Cabernet Sauvignon, CA
16 glass / 64 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

Classic Negroni 11
Bombay Sapphire Gin, Campari, Carpano Antica Vermouth

Ritz Cocktail 12.50
maraschino liqueur, Courvoisier, Cointreau, lemon, Champagne

Yuzu Margarita 11.50
Cazadores Blanco Tequila, lime, yuzu, agave

Ship Shape Manhattan 12
Buffalo Trace Bourbon, Carpano Antica Vermouth, Dolin Dry Vermouth

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 a la carte menu items. Local sales taxes are applied as required.

APPETIZERS

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

Jumbo Lump Crab Cakes 🍴
cucumber, sweet chili-mustard

Lobster Bisque
crème fraîche, aged cognac

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

Steakhouse Wedge Salad by David Burke 🍴
crispy bacon, blue cheese, tomato, candied walnuts, tomato vinaigrette

Clothesline Candied Bacon by David Burke 🍴 🌱
maple, black pepper, half-sour pickles

CLASSICS

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

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

Grilled Lamb Chops *
contorne bean purée, garlic chips

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

STEAK & SEAFOOD

ADD A 5 OZ LOBSTER TAIL FOR \$12

8^{oz}
Filet Mignon *

12^{oz}
New York Strip *

36^{oz}
**Tomahawk Bone-In Rib Eye
For Two** *
\$49 Supplemental

**Honey-Lemon
Chilean Sea Bass** *
dill butter

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

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.

DESSERTS

Key Lime Pie
whipped cream

Crème Brûlée 🍴
vanilla bean

Ice Cream or Sorbet 🍴

Artisan Cheeses
dried fruits, apricot chutney

SINGLE MALTS & LIQUEURS

Grand Marnier 10.50

Drambuie 10.50

Glenmorangie Single Malt 12.50

Dalmore 12 Year Single Malt 12

Hennessy V.S.O.P 15

COFFEE

Espresso 2.75

Cappuccino 3.75