

WINES

Veuve 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 **GF** **V**

sliced purple onion, balsamic vinaigrette or blue cheese dressing

Steakhouse Wedge Salad by David Burke **GF**

crispy bacon, blue cheese, tomato, candied walnuts, ranch dressing

Clothesline Candied Bacon by David Burke **GF** **ND**

maple, black pepper, half-sour pickles

CLASSICS

Panko Fried Stuffed Mushroom Caps **V**

Beyond Meat mince, vegan mayonnaise remoulade, parsley, quinoa salad

Mafaldine, Marinated Grilled Eggplant, Burrata & Chiles **V**

preserved lemon, Calabrian chili, olive oil

Grilled Lamb Chops *

controne 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 **V**

Baked Potato **V **GF** **ND****

Asparagus with Hollandaise **V **GF****

French Fries **V **ND****

Roasted Baby Beets with Blue Cheese **V**

Sautéed Mushrooms **V **GF****

Mashed Potatoes **V **GF****

Beecher's Lobster Mac & Cheese
\$12 supplement

GF gluten-free **ND** non-dairy **V** 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 GF

vanilla bean

Ice Cream or Sorbet GF

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