

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

APEROL SPRITZ 11

Aperol Aperitivo, prosecco, club soda, fresh orange

COSMOPOLITAN 12

Absolut Citron, Cointreau, cranberry, lime

SHIP SHAPE MANHATTAN 12

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

TRADER VIC'S MAI TAI 12

Appleton Aged Rum, orange curaçao, fresh lime juice, orgeat

FEATURED BEER 7.75

Dos Equis



Taste the flavors of Hawaii on board with regionally inspired local dishes and ingredients.

STARTERS



BAYSHRIMP COCKTAIL

Dutch cocktail sauce, boiled egg

STEAK TARTAR *

capers, gherkins pickles

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CHICKEN SWEETBREADS AND MUSHROOM CREAM

puff pastry, hollandaise sauce

GREEN PEAS SOUP

pumpernickel bread, speklappen

WESTLAND SALAD

tomato, cucumber, egg, mustard dressing

FRENCH ONION SOUP

Gruyère cheese crouton

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.

www.asc-aqua.org

www.msc.org



Gluten Free



Vegetarian



No Sugar Added



Non-Dairy

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

MAINS



BAMI GORENG

Indonesian stir-fried noodles, chicken sate, peanut sauce, krupuk shrimp crackers

HODGE PODGE Klapstuck

braised beef brisket, carrots, potatoes, onions, butter gravy

PORK CORDON BLEU

ham, gouda, green peas, carrots, lyonnaise

BEEF TENDERLOIN MUSHROOMS *

Chateau potatoes, sauteed vegetable

ROASTED CHICKEN

French fries, apple sauce

PAN FRIED DOVERSOLE, LEMON BUTTER *

parsley potatoes, asparagus, carrots

SALMON FILLET, BAY SHRIMP *

saffron risotto, fennel

CLUB ORANGE DAILY SPECIAL
DUCK BREAST WITH DRIED CHERRIES *
cabbage with bacon, rosti potatoes*

VEGAN BRAISED BELL PEPPER

brown rice, tomato coulis



15 OZ. PINNACLE GRILL BONELESS RIBEYE * 20

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

BY IRON CHEF MORIMOTO



RED MISO SNAPPER * 25

prawn, sea scallop, fresh mussels and clams, sake lobster red miso broth, baby Bok choy

LOBSTER 2 WAY 25

panko crusted and grilled lobster tails lemon soy butter, Japanese tartar sauce, tonkatsu, Asian mushroom, shishito pepper

DESSERTS

CRÈME BRULEE

burnt sugar

APPLE PIE

vanilla ice cream

TOMPOUCE

puff pastry, vanilla custard, royal icing

LINDT HOT CHOCOLATE FUDGE SUNDAE

vanilla ice cream, chocolate chunks, stroopwafel

LINDT CHOCOLATE TULIP

chocolate cream, flourless chocolate sponge

ESPRESSO 2.75

CAPPUCCINO 3.75