

## COCKTAILS

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

**Yuzu Margarita 12**  
Cazadores Silver Tequila, lime, Yuzu, agave

**Gala Lemon Drop Martini 13**  
Chopin Vodka, Cointeau, lemo

**Ship Shape Manhattan 12**  
Buffalo Trace Bourbon, Carpano Antica,  
Noilly Prat Dry, Angostura Bitters

## WINES

**Holland America Line Sparkling Wine 10 | 40**  
Washington

**Chateau Ste. Michelle 11 | 44**  
Chardonnay, Washington

**Sokol Blosser Evolution 14 | 56**  
Pinot Noir, Willamette Valley, Oregon

**Oberon 17 | 68**  
Cabernet Sauvignon, California

## STARTERS

**Pineapple Jumbo Shrimp Cocktail \* GF**  
sweet Thai chili aioli

**Prosciutto Ham, Cured Olives \***  
Grana Padano, caper berries, grissini

**Escargot Bourguignon**  
herb garlic butter, Burgundy wine, French bread

**Romaine Lettuce, Strawberries V**  
jicama, radish, red onion, cucumber

**Citrus Tomato Soup V**  
greek yogurt, pesto crotons

**French Onion Soup**  
Gruyere cheese crouton

**Classic Caesar Salad**  
romaine lettuce, Parmesan cheese, garlic croutons,  
Caesar dressing, anchovies

 Vegetarian  Gluten-Free  No Sugar Added

\* 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. An 18% service charge is automatically applied to all purchases. Local sales taxes are applied as required.

## MAINS

**Cheese Tortellini V**  
spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

**Grilled Lamb Chops, Smoked Eggplant \* GF**  
quinoa-tabbouleh, tomato criolla

**Filet Mignon Green Peppercorn Sauce \***  
potato apple rosti, worcestershire butter, asparagus

**Shrimp, Andouille & Grits \***  
okra, tomato sauce, citrus, roasted poblano pepper

**Zucchini Tomato Quiche V**  
Moroccan spiced roasted vegetables, cous cous

**New York Strip Loin Steak Fries \***  
garlic herb butter

**Garlic-Herb Roasted Chicken**  
avocado-tomato corn salad

**Dried-Cherry and Thyme Coated Salmon \***  
pilaf rice, green beans, caramelized red onions

**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 Two Way\* 25**  
panko crusted and grilled lobster tails lemon soy butter, Japanese tartar  
sauce, tonkatsu, Asian mushroom, shishito pepper

## DESSERTS

**Crème Brulee GF**  
burnt sugar

**Lindt Flourless Chocolate GF**  
mousse, caramel sauce, whipped cream

**Cherry Crumble Tart NS**  
vanilla sauce

**Hot Fudge Sundae**  
vanilla ice cream, warm chocolate ganache, chopped nuts,  
marshmallows, whipped cream

**Affogato Cake**  
Oreo cookie crust, light as cloud coffee, vanilla bean mousse

## AFTER DINNER DRINKS

**Disaronno Amaretto 10**

**Remy Martin VSOP 15.50**

**Highland Park Single Malt 12.50**

**Graham's 6 Grapes Port 12.50**

**Solo Espresso 2.75**

**Cappuccino 3.75**

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.

