

## COCKTAILS

### Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

### Cazadores Margarita 11

Cazadores Blanco Tequila, choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

### Cosmopolitan 12

Absolut Citron, Cointreau, cranberry, lime

### Ship Shape Manhattan 12

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

## WINES

Holland America Line Sparkling Wine, Washington 10 | 40

Gerard Bertrand, Chardonnay, France 10.50 | 42

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

Beringer Knights Valley, Cabernet Sauvignon, California 20.50 | 82

## STARTERS

### Bay Shrimp Cocktail \*

Dutch cocktail sauce, boiled egg

### Steak Tartare \*

capers, gherkins pickles

### Chicken, Sweetbreads And Mushroom Cream

puff pastry, Hollandaise sauce

### Westland Salad

tomato, cucumber, egg, mustard dressing

### Green Peas Soup

pumpernickel bread, speklappen

### French Onion Soup

Gruyère cheese crouton

### Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

 vegetarian

 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

### Bami Goreng

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

### Hodge Podge Klapstuk \*

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

### Beef Tenderloin, Mushrooms \*

chateau potatoes, sauteed vegetables

### Pan Fried Dover Sole, Lemon Butter \*

parsley potatoes, asparagus, carrots

### Vegan Braised Bell Pepper

brown rice, tomato coulis

### Pork Cordon Bleu

ham, gouda, green peas, carrots, Lyonnaise

### Roasted Chicken

French fries, apple sauce

### Salmon Fillet, Bay Shrimp\*

saffron risotto, fennel

**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

prawns, sea scallops, 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 tartare sauce, tonkatsu, Asian mushroom, shishito pepper

## DESSERTS

### Crème Brûlée

burnt sugar

### Tompouce

puff pastry, vanilla custard, royal icing

### Apple Pie

vanilla ice cream

### Lindt Chocolate Tulip

chocolate cream, flourless chocolate sponge

### Lindt Hot Chocolate Fudge Sundae

vanilla ice cream, chocolate chunks, stroopwafel