

## 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

### Grilled Asparagus and Artichoke

hazelnut-yogurt

### Jumbo Shrimp Cocktail

horseradish cocktail sauce

### Escargot Bourguignon

herb garlic butter, Burgundy wine, French bread

### Cream of Four Mushroom Soup

chive oil

### Apple, Pear and Cucumber Salad

frisée, dried cherries, blue cheese crouton

### 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.

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](http://www.asc-aqua.org)



ASC-C-43573

[www.msc.org](http://www.msc.org)



MSC-C-65108

## MAINS

### Beef Tenderloin Oscar\*

crab meat, asparagus, yukon potatoes, béarnaise

### Tangerine Glazed Duck Breast \*

wild rice potato pancake, red cabbage, snow peas

### Ricotta and Spinach Tortellini

arrabiata sauce, grilled vegetables

### Pan Fried Sea Bass with Apples\*

cabbage, bacon

### Vegan Crusted Portabella Mushroom

butter bean mash

### Dried-Cherry and Thyme Coated Salmon\*

pilaf rice, green beans, caramelized red onions

### Garlic-Herb Roasted Chicken

avocado-corn tomato salsa

### New York Strip Loin Steak Fries \*

garlic-herb butter

### 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

### Dulce De Leche & Coconut Tart

Vanilla Ice cream

### Warm Chocolate Lava Cake

orange cream

### Tiramisu

mascarpone cream, coffee, and Kahlúa sponge cake

### Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts,  
marshmallows, whipped cream

### Crème Brulee

burnt sugar

## 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