

# 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

8oz  
**Filet Mignon \***

12oz  
**New York Strip \***

36oz  
**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 GF**

**Asparagus with Hollandaise V GF**

**Roasted Baby Beets with Blue Cheese V**

**Mashed Potatoes V GF**

**Baked Potato V GF**

**French Fries V ND**

**Sautéed Mushrooms 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**