

Drinks

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



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

Starters



Prosciutto Ham * manchego cheese, port cherries
Orange-Jumbo Shrimp Cocktail melon trio, cilantro lemon grass aioli
Escargot Bourguignon herb garlic butter, burgundy wine, French bread
French Onion Soup gruyere cheese crouton
Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies
Salad Of Arugula and Frisee William pear, mandarin segments, pistachios, cherry tomatoes, organic mix seeds
Cream Of Artichoke and Heritage Carrot Soup arugula pesto oil, crème fraiche



Holland America Line proudly serves sustainable seafood certified by Responsible Fisheries Management.

Vegetarian Gluten Free Non-Dairy No Sugar Added

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

TASTE ALASKA	Cracked Pepper Tenderloin with Grilled Shrimp * sauteed spinach, green beans, caramelized pineapple, balsamic reduction
	Rotelle With Oxtail red wine reduction and gremolata
	Dried-Cherry and Thyme Coated Salmon * pilaf rice, green beans, caramelized red onions
	Garlic Herb Roasted Chicken avocado-tomato corn salad
	Rack of Lamb, Cannellini Beans and Garlic Pearls * roasted bell pepper, sauteed artichoke
	New York Striploin Steak Fries* garlic-herb butter
	Yellow Fin Sole Fillet * parmesan potato, sauce Vierge, haricot verts
	Vegan Cauliflower Steak 🌱 tahini, couscous, za’atar, asparagus

	Club Orange Daily Special SHRIMP JAMBALAYA spicy sausage
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Featured

15 oz Pinnacle Grill Boneless Ribeye* 20 shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach
BY IRON CHEF MORIMOTO
Fresh Black Cod Yuzu * 25 yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy
Lobster Two Way* 25 panko crusted and grilled lobster tails lemon soy butter, Japanese tartar sauce, tonkatsu, Asian mushroom, shishito pepper

Desserts

Crème Brulée burnt sugar
Strawberry Romanoff grand marnier, Chantilly cream
Caramel Lava Cake chocolate ganache
Black Forest Cake  chocolate cake, Kirshwasser flavored ice cream, Bing cherries, chocolate shavings
Hot Fudge Sundae vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallow, whipped cream
Ice Cream of the Day vanilla ice cream, rocky road, coffee fudge
Cappuccino 3.75 Espresso 2.75