

Drinks

Dutch 75 \$11 De Lijn Gin, Holland America sparkling Wine, fresh lemon juice

Cazadores Margarita \$11 Cazadores Blanco Tequila, Lime, Cointreau

Cosmopolitan \$12 Absolut Citron vodka, Cointreau, cranberry, lime

TASTE
ALASKA **Sitka Spritz \$11** Cynar, passionfruit, lemon, Holland America sparkling wine

TASTE
ALASKA **PNW Penicillin \$16** Westland Flagship Single Malt, fresh lemon, ginger-honey syrup, float of Westland Peated Single Barrel Select

TASTE
ALASKA **Featured Beer \$7.75** Hoegaarden



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

Appetizers

TASTE
ALASKA **Seafood Deviled Eggs *** smoked salmon, crab, honey-mustard dressing

Chicken & Tabbouleh Salad hummus, pomegranate dressing

Salmon Fish Cake frizzled leeks, tomato, capers

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Arugula & Pumpkin Salad   pine nuts, tomato, feta cheese

Gold Rush Soup  fennel, tomato, 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

Fresh Cod with Endive & Caramelized Orange

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asparagus, potatoes
- Spaghetti Aglio e Olio

shrimp, parsley, Roma tomato
- Parmesan-Coated Veal Loin

artichoke mushroom,

ragoût, mascarpone polenta
- Petite Beef Tender with Creamed Leeks and Bacon

*

thyme roasted potatoes
- Caraway Spiced Pork Belly

stout beer, red cabbage, apple, potato
- Rustic Home-Made Lasagna

tomato sauce, basil
- Turkey Roast & Cranberry

apple-pecan stuffing, vegetables, candied sweet potato
- Citrus Alaska Salmon Bowl

*

pearl saffron couscous, golden raisins
- Chile Rellenos



poblano peppers, Monterey Jack cheese, green chili sauce

Club Orange Daily Special

BRAISED BEEF SHORT RIB

Pineapple pico, mole

Featured

- 5 oz Filet Mignon & Lobster*

\$18

grilled asparagus, baked potato, garlic butter
- 12 oz Pinnacle Grill Strip Loin Steak*

\$20

baked potato, creamed spinach
- By Global Fresh Fish Ambassador

Chef Morimoto
- Fresh Halibut XO

*

\$25

Asian vegetables, dried shrimp, scallop XO sauce
- Lobster 2 Way

\$25

panko crusted and grilled lobster tails lemon soy butter

Desserts

- Strawberry Crisp

French vanilla ice cream
- Red Velvet Cake

cream cheese frosting
- Chocolate & Whiskey Torte

raspberry
- Strawberry Cream



lemon, vanilla sponge, whipped cream
- Artisan Cheese Selection
- Smores Sundae

vanilla ice cream, brownie chunks, marshmallows, graham
- Ice Cream of the Day

vanilla ice cream, biscotti caramel, Triple chocolate NSA
- Cappuccino

3.75

Espresso

2.75