

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

Bud Light



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

Appetizers

- TASTE ALASKA

Wild Alaska Smoked Salmon Chowder

potatoes, roasted red bell pepper
- Vegan Crostini with Fresh Tomato and Basil

 olive oil, age balsamic vinegar
- Carpaccio of Beef Tenderloin *

olive oil, Reggiano-Parmigiano, mustard sauce
- French Onion Soup

gruyere cheese crouton
- Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies
- Salmon, Dill Meatballs

avocado cream
- Belgian Endive and Baby Spinach

 mandarin segments, avocado, strawberries



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

	Halibut Caddy Ganty *	olive oil, red skin mashed potato, broccoli
	Rigatoni with Chicken Meatballs	basil, Parmesan
	Roasted Spice Crusted Prime Rib with Wild Mushrooms *	vegetable stew
	Calf's Liver with Apples & Pancetta *	caramelized onion, sautéed spinach
	New York Strip Loin, Steak Fries *	garlic-herb butter
	Rustic Home-Made Lasagna	 tomato sauce, basil
	Parmesan-Crusted Chicken	basil-mashed potatoes, snap peas, honey mustard
	Teriyaki Salmon Bowl *	cauliflower rice, avocado, spinach, sesame seeds
	Eggplant Cannelloni Parmigiano	 asparagus risotto
Club Orange Daily Special VEAL CUTLET, GREEN OLIVES, AND THYME Mushroom risotto		

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
<i>By Global Fresh Fish Ambassador Chef Morimoto</i>		
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

Pear Crisp	French vanilla ice cream
Stroopwafel Cheesecake	caramel
Opera Cake	chocolate ganache, coffee butter cream
Chocolate Delight	 chocolate sponge, chocolate mousse
Artisan Cheese Selection	
Black Forest Sundae	vanilla ice cream
Ice Cream of the Day	vanilla ice cream, Biscotti caramel swirl, Neapolitan
Cappuccino	3.75 Espresso 2.75