

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



Jumbo Shrimp Cocktail horseradish cocktail sauce

Dos frijoles Soup kidney and black beans, garlic, cumin, orange zest

Escargot Bourguignon herb garlic butter, burgundy wine, French bread

Grilled Asparagus and Artichoke hazelnut- yogurt

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Apple, Pear & Cucumber Salad frisée, dried cherries, blue cheese crouton



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

Mains



Beef Tenderloin Oscar* crab meat, asparagus, Yukon potatoes, béarnaise

Tangerine Glazed Duck Breast * wild rice potato pancake, red cabbage

Pan Fried Sea Bass with Apples* cabbage, bacon

Baked Ricotta Stuffed Shells marinara sauce, basil, parmesan

Vegan Smoky Sweet Corn tofu fritters, vegetable caponata

Dried-Cherry and Thyme Coated Salmon *

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.

pilaf rice, green beans, caramelized red onions
Garlic Herb Roasted Chicken avocado-tomato corn salad
New York Striploin Steak Fries* garlic-herb butter

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

Dulce De Leche & Coconut Tart vanilla ice cream
Warm Chocolate Lava Cake orange cream
Tiramisu NSA mascarpone cream, coffee, and Kahlua sponge cake
Hot Fudge Sundae vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallow, whipped cream
Crème Brûlée  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 Espresso 2.75