

Drinks

Dutch 75 \$11 De Limn 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 Heineken



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

Appetizers

TASTE ALASKA Alaska Breaded Cod Slider * brioche roll, malt vinegar aioli, cabbage slaw

Alaska Crab Seafood Cocktail snow crab, shrimp, scallops, boiled eggs

Sweet Tomato & Fresh Buffalo Mozzarella 🌿 aged balsamic vinegar, focaccia

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Red Beet, Frisée, Orange Salad 🌿 **GF** goat cheese, hazelnut

Alder Smoked Salmon Chowder potato, kale, cream, celery



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

🌿 Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** 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

Pork Medallions with Cranberries Jam *

roasted garlic, sweet potato mash, parsnip chips, brussel sprouts

Citrus Grilled Rainbow Trout * ginger crushed red skin potatoes, cilantro pesto

Alaska Salmon Bucatini lemon cream, buttered breadcrumbs, Parmesan

Spiced Roasted Chicken carrots, green beans, herb stuffing

Southwestern Alaska Salmon Bowl * black bean corn salsa, avocado, pilaf rice

Rustic Home-Made Lasagna  tomato sauce, basil

New York Striploin Steak Fries* garlic-herb butter

Seared Alaska Rockfish * saffron risotto, mussels, clams, peppers

Vegan Curried Cutlet  Indian spices, garbanzo beans, tomato sauce, bok choy

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

Mango Blueberry Crips French vanilla ice cream

Triple Berry Alaska Tart vanilla crust, mixed berries, torched meringue

Chocolate Fudge Brownie Cheesecake candied pecans, marshmallow

Lemon Torte  lemon cream

Artisan Cheese Selection

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Ice Cream of the Day Vanilla ice cream, chocolate, triple chocolate NSA

Cappuccino 3.75 **Espresso** 2.75

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