

WINES

Veuve Clicquot Yellow Label Brut, FR
25 glass / 100 bottle

Domaine Carneros Brut, CA
18 glass / 72 bottle

Cakebread Chardonnay, CA
26 glass / 100 bottle

**Willamette Valley Vineyards
Whole Cluster Pinot Noir, OR**
14.50 glass / 62 bottle

Oberon Cabernet Sauvignon, CA
17 glass / 68 bottle

Rocky Pond 11 Dams Bordeaux Blend, WA
14 glass / 56 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 14
Double Dutch tonic, seasonal botanicals

Classic Negroni 11
Bombay Sapphire Gin, Campari, Carpano
Antica Vermouth

Ritz Cocktail 13
maraschino liqueur, Courvoisier, Cointreau,
lemon, Champagne

Yuzu Margarita 12
Cazadores Blanco Tequila, lime, yuzu, agave

Ship Shape Manhattan 12
Buffalo Trace Bourbon, Carpano Antica
Vermouth, Dolin Dry Vermouth

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

APPETIZERS

Table-Side Caesar Salad
heart of romaine, Parmesan,
croutons, anchovies

Jumbo Lump Crab Cakes
cucumber, sweet chili-mustard

Lobster Bisque
crème fraîche, aged cognac

Vine Ripened Beefsteak Tomato Salad  
sliced purple onion, balsamic vinaigrette or blue cheese
dressing

Steakhouse Wedge Salad by David Burke 
crispy bacon, blue cheese, tomato, candied walnuts,
ranch dressing

Clothesline Candied Bacon by David Burke  
maple, black pepper, half-sour pickles

CLASSICS

Panko Fried Stuffed Mushroom Caps 
Beyond Meat, vegan mayonnaise remoulade,
parsley, quinoa salad

**Mafaldine, Marinated Grilled Eggplant,
Burrata & Chiles** 
preserved lemon, Calabrian chili, olive oil

Grilled Lamb Chops *
controne bean purée, garlic chips

Pinnacle Burger *
Wagyu beef, bacon jam, garlic-chipotle aioli, Beecher's
Cheddar cheese, cabernet red onions, avocado,
French fries

**Braised Beef Short Ribs with Chow Fun Noodles
by David Burke**
wild mushrooms, carrots, scallions

STEAK & SEAFOOD

ADD A 5 OZ LOBSTER TAIL FOR \$12

8^{oz}
Filet Mignon *

12^{oz}
New York Strip *

36^{oz}
Tomahawk Bone-In Rib Eye for Two *
\$49 Supplemental

**Honey-Lemon
Chilean Sea Bass ***
dill butter

12 oz Lobster Tail
broiled, lemon-garlic butter
\$19 supplemental

Choice of sauce: Shallot and Red Wine Bordelaise • Green Peppercorn • Béarnaise



ON THE SIDE

Creamed Spinach  

Baked Potato  

Asparagus with Hollandaise  

French Fries  

Roasted Baby Beets with Blue Cheese  

Sautéed Mushrooms  

Mashed Potatoes  

Beecher's Lobster Mac & Cheese
\$12 supplemental

 gluten-free  non-dairy  vegetarian

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

DESSERTS

Key Lime Pie
whipped cream

Crème Brûlée 
vanilla bean

Ice Cream or Sorbet 

Artisan Cheeses
dried fruits, apricot chutney

SINGLE MALTS & LIQUEURS

Grand Marnier 11

Drambuie 11

Glenmorangie Single Malt 13

Dalmore 12 Year Single Malt 12.50

Hennessy V.S.O.P 15.50

COFFEE

Espresso 2.75

Cappuccino 3.75