

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

Bay Shrimp Cocktail Dutch cocktail sauce, boiled egg
Steak Tartar * capers, gherkins pickles
Chicken Sweetbreads and Mushroom Cream puff pastry, hollandaise sauce
Green Peas Soup pumpernickel bread, speklappen
French Onion Soup gruyere cheese crouton
Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies
Westland Salad 🥬 tomato, cucumber, egg, mustard dressing



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

Mains

Bami Goreng * Indonesian stir-fried noodles, chicken sate, peanut sauce, krupuk shrimp crackers
Hodge Podge Klapstuck * braised beef brisket, carrots, potatoes, onions
Beef Tenderloin Mushrooms * 🍷 chateau potatoes, sauteed vegetable

🥬 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.

Pan Fried Dover Sole, Lemon Butter * parsley potatoes, asparagus, carrots
Pork Cordon Bleu ham, gouda, green peas, carrots, lyonnaise
Roasted Chicken * french fries, apple sauce
Salmon Fillet, Bay Shrimp * saffron risotto, fennel
Vegan Braised Bell pepper * pilaf rice, tomato coulis

Club Orange Daily Special
CARDAMOM-ORANGE ROASTED LEG OF LAMB *
white beans, spinach

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

Tompouce puff pastry, vanilla custard, royal icing
Apple Pie NSA vanilla ice cream
Lindt Chocolate Tulip chocolate cream, flourless chocolate sponge
Lindt Hot Chocolate Fudge Sundae vanilla ice cream, chocolate chunks, Stroopwafel
Crème Brulée  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