

WINES

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, Cointreau, lemon

Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

WINES

Ste. Michelle Brut Sparkling Wine, Washington 11 | 44

Pfaffl Vom Haus, Grüner Veltliner, Austria 44

Sokol Blosser Evolution, Pinot Noir, Willamette Valley, Oregon 14 | 56

Oberon, Cabernet Sauvignon, California 17 | 68

STARTERS

Bay Shrimp Cocktail

dutch cocktail sauce, boiled egg

Steak Tartar *

capers, gherkins pickles

Chicken Sweetbreads and Mushroom Cream

puff pastry, hollandaise sauce

Green Pea Soup 🌿

pumpernickel bread, speklappen

Westland Salad 🌿

tomato, cucumber, egg, mustard dressing

French Onion Soup

Gruyere cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons,
Caesar dressing, anchovies

🌿 Vegetarian

🥛 Non-dairy

GF Gluten-Free

NS No Sugar Added

If you have a food allergy or intolerance, please inform your server before ordering.

* 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.

An 18% service charge is automatically applied to all purchases. Local sales taxes are applied as required.



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

MAINS

Beef Tenderloin Mushrooms *

chateau potatoes, sauteed vegetable

Hodge Podge Klapstuck *

braised beef brisket, carrots, potatoes, onions

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

Bami Goreng *

Indonesian stir-fried noodles, chicken sate, peanut sauce, krupuk shrimp crackers

Vegan Braised Bell pepper *

pilaf rice, tomato coulis

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

Lindt Chocolate Tulip

chocolate cream, flourless chocolate sponge

Apple Pie NSA

vanilla ice cream

Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

Crème Brûlée GF

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