

Drinks

Dutch 75 \$11 De Lijn 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** Hoegaarden Witbier



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

Appetizers

TASTE
ALASKA **Trio of Salmon *** hot-smoked, oak wood smoked, dill-marinated

Crispy Thai Vegetable Spring Rolls 🌿 noodle salad, sweet chili sauce

Prosciutto and Caponata * smoked olive oil, sundried tomato bread stick

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Jicama and Mango Salad 🌿 butter lettuce, cucumber cilantro

Heirloom Tomato Soup 🌿 ricotta, basil and balsamic



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

- TASTE

ALASKA

Port Braised Lamb Shank

broccolini, butter bean puree, gremolata
- Pappardelle with Chicken Ragout

parmesan, basil
- Smoked Beef Tri-Tip, Chile Colorado Sauce

potato wedges, corn, avocado
- Red Wine Braised Brisket

paprika-infused onions, buttermilk mashed potatoes
- Alaska Barbecue Salmon Bowl *

mango, avocado, rice pilaf, asparagus
- Rustic Home-Made Lasagna

 tomato sauce, basil
- Garlic-Herb Roasted Chicken

avocado, tomato, corn salad
- Crispy Sweet-and-Sour Shrimp *

steamed jasmine rice, sweet-and-sour vegetables
- Three Cheese Vegetable Enchilada

 salsa Roja, black bean casserole

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

- Apple and Pear Crisp

French vanilla ice cream
- Baked Alaska

brandy Bing cherry sauce
- Double Chocolate Tart

crème anglaise
- Banana Pudding

 vanilla sponge, cake crumbs
- Artisan Cheese Selection
- Brownie Peanut Sundae

vanilla ice cream, brownie, peanuts, sprinkles, caramel
- Ice Cream of the Day

Vanilla Ice Cream
- Cappuccino

3.75

Espresso

2.75