

WINES

PINNACLE GRILL WINE PAIRING

A curated list of hand selected wines
Served in 3oz pours \$22

Holland America Line Sparkling Wine
Washington

L'Ecole No. 41 Chardonnay
Washington

Rocky Pond 11 Dams Bordeaux Blend
Washington

FEATURED WINES

Holland America Line Sparkling Wine, WA
10 glass / 40 bottle

Long Shadows ‘Poet’s Leap’ Riesling, WA
14 glass / 56 bottle

L'Ecole No. 41 Chardonnay, WA
16.50 glass / 66 bottle

K Vintners ‘Moter City Kitty’ Syrah, WA
19.50 glass / 78 bottle

Figgins ‘Figlia’ Red Blend, WA
24.50 glass / 98 bottle

Rocky Pond ‘11 Dams’ Bourdeaux Blend, WA
14 glass / 56 bottle

COCKTAILS

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

Klondiker by Sam Ross 12
Sazarac Rye, Lairds Apple Barndy, allspice dram, lime, coconut & chocolate bitters

PNW Penicillin by Sam Ross 16
Westland Flagship Whiskey, fresh lemon, ginger & honey syurp, float Westland Peated HAL Single Barrel Select

Sitka Spritz by Sam Ross 11
Cynar, passionfruit, lemon, HAL Sparkling Wine

Insde Hand by Sam Ross 13
De Lijn Gin, Tempus Fugit Gran Classico, Carpano Anitica, Chocolate bitters

Juneau by Sam Ross 12
Juneaper Gin, Fino Sherry, Yellow Chartruse, orange bitters

APPETIZERS

Table-Side Caesar Salad

heart of romaine, Parmesan, croutons, anchovies

Vine Ripened Beefsteak Tomato Salad GF V

sliced purple onion, balsamic vinaigrette or blue cheese dressing

Jumbo Lump Crab Cakes

cucumber, sweet chili-mustard

Lobster Bisque

crème fraîche, aged cognac

ENTRÉES

Braised Beef Short Ribs with Chow Fun Noodles by David Burke

wild mushrooms, carrots, scallions

Grilled Lamb Chops*

controne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass * GF

dill butter

Steakhouse Wedge Salad by David Burke GF

crispy bacon, blue cheese, tomato, candied walnuts, ranch dressing

Shrimp Cocktail GF

brandy-horseradish cocktail sauce

Clothesline Candied Bacon by David Burke GF ND

maple, black pepper, half-sour pickles

Ossetra Malossol Caviar * GF

crème fraîche, buckwheat blinis

\$50 Supplemental

Table-Side Dover Sole, Lemon Butter

boiled new potatoes

\$15 Supplemental

Panko Fried Stuffed Mushroom Caps V

Beyond Meat, vegan mayonnaise remoulade, parsley, quinoa salad

Mafaldine, Marinated Grilled Eggplant, Burrata & Chiles V

preserved lemon, Calabrian chili, olive oil

STEAKS

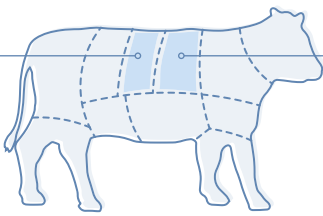
ADD A 5 OZ LOBSTER TAIL FOR \$12

8^{oz}
Filet Mignon *

12^{oz}
New York Strip *

15^{oz}
Boneless Rib Eye *

10^{oz}
American Wagyu Strip Loin *
\$28 Supplemental



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

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

ON THE SIDE

Creamed Spinach V GF

Asparagus with Hollandaise V GF

Roasted Baby Beets with Blue Cheese V GF

Mashed Potatoes V GF

Baked Potato V GF

French Fries V ND

Sautéed Mushrooms V GF

Beecher’s Lobster Mac & Cheese
\$12 supplement

GF gluten-free ND non-dairy V 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.

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.

ALASKA

STARTERS

Alaska Crab and Corn Chowder

cream, celery, Yukon potatoes

Dungeness Crab and Tarragon Salad GF ND

mango, oranges, cucumber, mayonnaise sriracha aioli

ENTRÉES

Seared Alaskan Halibut, Thai Coconut Red Curry * GF

eggplant, zucchini, cilantro and lime

Sauteed Prawns, Garlic Butter * GF

Beechers flagship cheese grits

Roasted Prime Rib Beef, Berries Compote

port wine reduction, Yorkshire pudding

12 oz Lobster Tail * GF

broiled, lemon-garlic butter

\$19 Supplemental

DESSERT

Strawberry Romanoff Bread Pudding

vanilla sauce, Grand Marnier

* 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 beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items. Local sales taxes are applied as required.