# WINES

## PINNACLE GRILL WINE PAIRING

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

**Le Grand Courtage Brut Rose**
France

**Louis Latour Pouilly Fuisse, Burgundy**
France

**Coppo Barbera d'Asti Camp du Rouss,**
Italy

## FEATURED WINES

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

**Feudi di San Gregorio Greco di Tufo,** IT
13 glass / 52 bottle

**Domiane Du Vieux Télégraph
Châteauneuf-du-Pape Blanc,** FR
15 glass / 60 bottle

**Pago de Cirsus Cuvee Especial,** SP
12 glass / 48 bottle

**Coppo Barbera d'Asti Camp du Rouss,** IT
13 glass / 52 bottle

**Clarendelle Bourdeaux-
Inspired by Haut-Brion,** FR
14.50 glass / 58 bottle

# COCKTAILS

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

**Dutch Courage by Tess Posthumus** 12
Olive Oil fat washed De Lijn Gin, Dolin Dry,
St-Germain

**Copenhagen Dram by Tess Posthumus** 13
Johnnie Walker Black, Carpano Antica, Aquavit,
Benedictine

**Rotterdam Runner by Tess Posthumus** 11
raisin infused Mount Gay Eclupse rum, fresh
lemon, Galano, vanila, egg white

**Orange Sunrise by Tess Posthumus** 13
Patron Reposado Tequila, lemon, spiced orange
syrup, Campari, Double Dutch Orange Tonic

# APPETIZERS

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

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

**Jumbo Lump Crab Cakes**
cucumber, sweet chili-mustard

**Lobster Bisque**
crème fraîche, aged cognac

**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 ⚓
maple, black pepper, half-sour pickles

**Ossetra Malossol Caviar \*** GF
crème fraîche, buckwheat blinis
$50 Supplemental

# 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

**Table-Side Dover Sole, Lemon Butter**
boiled new potatoes
$15 Supplemental

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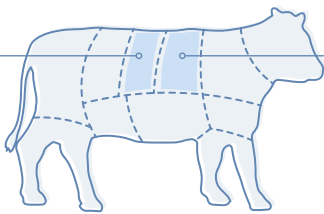Beyond Meat, vegan mayonnaise remoulade, parsley,
quinoa salad

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

# STEAKS

| ADD A 5 OZ LOBSTER TAIL FOR $12 |
|---|

8ᵒᶻ
**Filet Mignon \***

12ᵒᶻ
**New York Strip \***

15ᵒᶻ
**Boneless Rib Eye \***

10ᵒᶻ
**American Wagyu
Strip Loin \***
$28 Supplemental

36ᵒᶻ
**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** ☙ GF

**Asparagus with Hollandaise** ☙ GF

**Roasted Baby Beets with Blue Cheese** ☙ GF

**Mashed Potatoes** ☙ GF

**Baked Potato** ☙ GF

**French Fries** ☙ ⚓

**Sautéed Mushrooms** ☙ GF

**Beecher's Lobster Mac & Cheese**
$12 supplement

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

# NORTH EUROPE

## STARTERS

**Fresh Morels and Asparagus Risotto** GF
Parmigiano Reggiano, morel butter

**Norwegian Style Cured Salmon Gravlax \***
dill, lemon, mustard, brown shrimp salad, buttered dark
brown bread

## ENTRÉES

**Roasted Prime Rib Beef, Caramelized Onion Compote \***
port wine reduction, Yorkshire pudding

**Baked Norwegian Seafood Thermidor \***
gratinated Scallops, shrimps, Norwegian salmon, crab, mustard
brandy cream parsley sauce

**Icelandic Turbot, Roasted Porcini \*** GF
truffle vinaigrette, artichoke puree

**12 oz Lobster Tail \*** GF
broiled, lemon-garlic butter
$19 Supplemental

## DESSERT

**Omelette Norwegian**
exotic fruits, meringue, vanilla ice cream

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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.