

WINES

PINNACLE GRILL WINE PAIRING

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

Le Grand Courtage Brut Rosé
France

Benzinger Sauvignon Blanc
California

Rocky Pond 11 Dams Bordeaux Blend
Washington

FEATURED WINES

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

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

Grgich Hills 'Morimoto' Chardonnay, CA
23 glass / 92 bottle

Willamette Valley Vineyards
Whole Cluster Pinot Noir, OR
15.50 glass / 62 bottle

Rocky Pond 11 Dams Bordeaux Blend, WA
14 glass / 56 bottle

Oberon Cabernet Sauvignon, CA
17 glass / 68 bottle

COCKTAILS

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

Quebec 75 11
Beefeater Blood Orange Gin, maple, lemon,
HAL Sparkling wine, orange bitters

Maple Old Fashioned 13
Angel's Envy Bourbon, maple, lemon,
orange bitters

Caribou Cocktail 11
Sandemans Ruby Port, Crown Royal, maple,
orange twist

Rouge Royale 12
Crown Royal, Disoranno Amaretto, Cranberry

APPETIZERS

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

Vine Ripened Beefsteak Tomato Salad  
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 
crispy bacon, blue cheese, tomato, candied walnuts,
ranch dressing

Shrimp Cocktail 
brandy-horseradish cocktail sauce

Clothesline Candied Bacon by David Burke  
maple, black pepper, half-sour pickles

Ossetra Malossol Caviar * 
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 * 
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

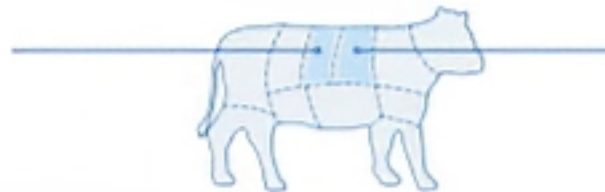
ADD A 5 OZ LOBSTER TAIL FOR \$12

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  

Asparagus with Hollandaise  

Roasted Baby Beets with Blue Cheese  

Mashed Potatoes  

Baked Potato  

French Fries  

Sautéed Mushrooms  

Beecher's Lobster Mac & Cheese
\$12 supplement

 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.

NEW ENGLAND

STARTERS

Snow Crab and Corn Chowder
cream, celery, PEI potatoes

Brioche Lobster Open Sandwich *
mayonnaise, tarragon, lemon zest and chives

ENTRÉES

Fresh Sole Fillet, Roasted Porcini *
truffle vinaigrette, artichoke puree

Homemade Tagliatelle Pasta Lobster Meat *
cream, butter, lemon, garlic, cherry tomatoes, tarragon

Roasted Prime Rib Beef, Berries Compote
port wine reduction, Yorkshire pudding

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

Baked Whole Maine Lobster *
lemon garlic butter, saffron rice, baby vegetables
\$19 Supplemental

DESSERT

Chocolate Tart, Marshmallow
meringue

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