

COCKTAILS

Classic Negroni 11
Bombay Sapphire Gin, Carpano Antica Vermouth, Campari

Yuzu Margarita 12
Cazadores Silver Tequila, Lime juice, Yuzu, Agave

Gala Lemon Drop Martini 13
Chopin Vodka, Cointreau, Lemon juice

Ship Shape Manhattan 12
Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

WINES

Holland America Line Sparkling Wine 10 | 40
Washington

Chateau Ste. Michelle 11 | 44
Chardonnay, Washington

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

Oberon 17 | 68
Cabernet Sauvignon, California

STARTERS

Coppa, Burrata, Cantaloupe*
arugula, roasted pistachio, balsamic reduction

Jumbo Shrimp Cocktail* GF
horseradish cocktail sauce

Escargot Bourguignon
herb garlic butter, wine, French bread

Feta, Lentil Tabbouleh Salad V
cherry tomatoes, oak leaf, mint, lemon dressing

Tomato-Red Bell Pepper Bisque V
avocado cream

French Onion Soup
Gruyère cheese crouton

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

MAINS

Baked Ricotta and Asparagus Filled Paccheri
pomodoro-basil sauce, Grana cheese

Espelette Beef Tenderloin, Shrimp* GF
whiskey sauce, buttermilk mashed potato

Roasted Rack of Lamb, Eggplant Purée, Pancetta-Fava Beans
merlot reduction

Gruyère-Brioche Crusted Fresh Sole*
potato gratin, green peas, spinach, butter sauce

Roasted Pumpkin Tart V
tempura broccoli, yogurt dressing, fig vincotto

New York Strip Loin, Steak Fries*
garlic herb butter

Garlic-Herb Roasted Chicken
avocado, tomato, corn salad

Dried-Cherry and Thyme Coated Fresh Salmon*
pilaf rice, green beans, caramelized onions

15 oz Pinnacle Grill Boneless Ribeye* 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO

Fresh Catch Grouper* 25
braised, soy ginger reduction, steamed baby bok choy, baby carrot

Yuzu Butter Grilled Lobster Tails* 25
seasonal Asian greens

DESSERTS

Caramel Lava Cake
chocolate ganache

Crème Brûlée GF
burnt sugar

Black Forest Cake NS
chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

Hot Fudge Sundae
vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

Strawberry Romanoff GF
Grand Marnier, Chantilly cream

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

 Vegetarian  Gluten-Free  No Sugar Added

* 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.