

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

Grilled Zucchini, Carrots
tahini-yogurt dressing

Avocado Shrimp Cocktail GF
layered diced avocado, shrimp, creamy chipotle sauce

Escargot Bourguignon
herb garlic butter, Burgundy wine, French bread

Quinoa, Romaine Lettuce Cups V
chive oil

Cream of Four Mushroom Soup GF
chive oil

French Onion Soup
Gruyère cheese crouton

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

MAINS

Rotelle with Oxtail
red wine reduction, gremolata

Beef Tenderloin, Crab Cake* GF
béarnaise sauce, fingerling potatoes, asparagus

Parmesan-Crusted Sea Bass*
carrots, asparagus, pearl onions, Beurre Blanc

Cherry-Port Duck Breast*
truffle mashed potatoes, port reduction

Vegan Stir-Fry Tofu V GF
shiitake, beans, sesame, scallions, avocado brown rice

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

Garlic-Herb Roasted Chicken
avocado-corn tomato salsa

New York Strip Loin Steak Fries*
garlic-herb butter

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

Dulce De Leche & Coconut Tart
vanilla ice cream

Warm Chocolate Lava Cake
orange cream

Tiramisu NS
mascarpone cream, coffee, Kahlúa sponge cake

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

Crème Brûlée GF
burnt sugar

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.