

Drinks

- Dutch 75 \$11** De Lijn Gin, Holland America sparkling Wine, fresh lemon juice
- Cazadores Margarita \$11** Cazadores Blanco Tequila, Lime, Cointreau
- Cosmopolitan \$12** Absolut Citron vodka, Cointreau, cranberry, lime
- Dutch Courage Martini \$12** Olive oil fat washed De Lijn Gin, dry vermouth, St-Germain,
- Copenhagen Dram \$13** Johnnie Walker Black, Carpano Antica Vermouth, Aquavit, Benedictine
- Orange Sunrise \$13** Patron Reposado, lemon juice, spiced orange syrup, Campari, Double Dutch Orange Tonic
- Featured Beer \$7.75** Heineken



Taste the flavors of Europe on board with regionally inspired local dishes and ingredients.

Appetizers



- Fresh Salmon, Dill Meatballs** avocado cream
- Vegan Crostini with Tomato and Basil** extra virgin olive oil, aged balsamic vinegar
- Carpaccio of Beef Tenderloin *** olive oil, Reggiano-Parmigiano, whole grain mustard
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Belgian Endive and Baby Spinach**  mandarin segments, avocado, strawberries
- Double Baked Potato Soup** cheddar, chives, bacon



Vegetarian



Gluten Free



Non-Dairy



No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

Mains



Parmesan-Panko Baked Hake * caper-gherkin aioli, crushed potatoes

Penne Basil Pesto, Eggplant burrata, olive oil

Roasted Spice Crusted Prime Rib with Wild Mushrooms * vegetable stew

Breaded Chicken Breast, Sautéed mushrooms bearnaise sauce, smashed garlic

Rustic Home-Made Lasagna tomato sauce, basil

New York Strip Loin Steak Fries * garlic-herb butter

Calf's Liver with Apples and Pancetta * caramelized onion, sautéed spinach

Teriyaki Salmon Bowl * cauliflower rice, avocado, spinach, sesame seeds

Eggplant Cannelloni Parmigiano  asparagus risotto

Featured

5 oz Filet Mignon & Lobster * \$18 grilled asparagus, baked potato, garlic butter

12 oz Pinnacle Grill Strip Loin Steak * \$20 baked potato, creamed spinach

*By Global Fresh Fish Ambassador **Chef Morimoto***

Fresh Halibut XO * \$25 steam grouper, XO scallop sauce, Asian vegetables

Lobster 2 Way \$25 panko crusted and grilled lobster tails lemon soy butter

Desserts

Pear Crisp French vanilla ice cream

Stroopwafel Cheesecake caramel

Opera Cake chocolate ganache, coffee butter cream

Blueberry Pie  whipped cream

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Black Forest Sundae vanilla ice cream, chocolate sponge, cherry compote

Ice Cream of the Day

Cappuccino 3.75 **Espresso** 2.75



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