

# 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 GF**  
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.