

## COCKTAILS

### Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

### Cazadores Margarita 11

Cazadores Tequila, Triple Sec, Lime Juice

### Cosmopolitan 12

Absolut Citron, Cointreau, cranberry, lemon

### Ship Shape Manhattan 12

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

## WINES

**Holland America Line Sparkling Wine**, Washington 10 | 40

**Chateau Ste. Michelle** Chardonnay, Washington 11 | 44

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

**Oberon** Cabernet Sauvignon, California 17 | 68

## STARTERS

### Bay Shrimp Cocktail \* GF

Dutch cocktail sauce, boiled egg

### Steak Tartare \* GF

capers, gherkins pickles

### Chicken, Sweetbreads And Mushroom Cream

puff pastry, Hollandaise sauce

### Westland Salad V GF

tomato, cucumber, egg, mustard dressing

### Green Peas Soup

pumpernickel, speck ham

### French Onion Soup

Gruyère cheese crouton

### Classic Caesar Salad

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

vegetarian V Gluten-Free GF No Sugar Added NS

\* 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.

## MAINS

### Bami Goreng

Indonesian stir-fried noodles, chicken and shrimp saté, peanut sauce, krupuk shrimp crackers

### Hodge Podge Klapstuk \*

braised beef brisket, carrots, potatoes, onions, butter gravy

### Beef Tenderloin, Mushrooms \* GF

chateau potatoes, sauteed vegetables

### Pan Fried Dover Sole, Lemon Butter \*

parsley potatoes, asparagus, carrots

### Vegan Braised Bell Pepper V GF

brown rice, tomato coulis

### Pork Cordon Bleu

ham, gouda, green peas, carrots, Lyonnaise

### Roasted Chicken

French fries, apple sauce

### Salmon Fillet, Bay Shrimp\*

saffron risoto, fennel

### 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

### Crème Brûlée

burnt sugar

### Tompouce

puff pastry, vanilla custard, royal icing

### Apple Pie NS

vanilla ice cream

### Lindt Chocolate Tulip GF

chocolate cream, flourless chocolate sponge

### Lindt Hot Chocolate Fudge Sundae

vanilla ice cream, chocolate chunks, stroopwafel