

Cocktails

MINTY ELF MARTINI 11

Grey Goose Vodka, Crème de Cacao White, peppermint schnaps, cream

RUDOLPH THE RED MARGARITA 11

1800 Reposado tequila, cointreau, pomegranate juice, lime

White Wines

HOLLAND AMERICA LINE SPARKLING WINE 10 | 40
Washington

CHATEAU STE. MICHELLE 11 | 44
Chardonnay, Washington

Red Wines

SOKOL BLOSSER EVOLUTION 14 | 56
Pinot Noir, Willamette Valley, Oregon

OBERON 17 | 68
Cabernet Sauvignon, California

Appetizers

SHRIMP MARTINI *

citrus aioli, asparagus, olives

CHILLED LYCHEES & KIWI WEDGES

mango, mint, raspberry

PROSCIUTTO AND SPICED ROASTED PERSIMMON *

fennel-apple salad, grissini

LOBSTER AND CRAB CALYPSO DIP *

cream cheese, red pimento, spinach, crostini

CHICKEN AND WILD RICE SOUP

chicken dumplings, carrots, celery, thyme

CHILLED PINEAPPLE AND CUCUMBER SOUP 🌿

mint, Greek yogurt, ginger snap crisp

NUTCRACKER SALAD 🌿

gourmet greens, radicchio, pear, dried cranberries, orange dressing, candied walnuts

CLASSIC CAESAR SALAD

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



Vegetarian



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 foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

An 18% service charge is automatically applied to all beverage and non-purchased a la carte menu items. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

Entrées

FOUR CHEESE TORTELLINI 🌿

butternut squash, lemon cream, basil, Parmesan cheese

ROASTED CHRISTMAS TURKEY

apple and chestnut stuffing, gravy, cranberry relish, brussels sprouts, glazed yams, creamed potatoes, corn

HONEY-BAKED HAM

green beans with dates, bourbon sweet potato mash, cornbread dressing, spiced dry cherry chutney

BEEF TENDERLOIN AND BEER BATTER SHRIMPS *

grilled Portobello mushrooms, asparagus, rice orzo pilaf, garlic-shallot butter

HALIBUT RED BEET REDUCTION*

chives, leeks, carrot purée.

MASCARPONE SOFT POLENTA 🌿

roasted tomatoes, grilled zucchini, roasted eggplant, and arugula.

NEW YORK STRIPLOIN STEAK*

steak fries, garlic herb butter

GARLIC HERB ROASTED CHICKEN

avocado - tomato corn salad

APRICOT GLAZED SALMON*

glazed vegetable, saffron new potato, soya, ginger

15 PINNACLE GRILL BONELESS RIBEYE * 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO

RED MISO SNAPPER *25

prawn, sea scallop, fresh mussels and clams, sake lobster red miso broth, baby bok choy

LOBSTER 2 WAY * 25

panko crusted and grilled lobster tails lemon soy butter, Japanese tartar sauce, tonkatsu, Asian mushroom, shishito pepper

Desserts

TRADITIONAL ENGLISH PLUM PUDDING

hot brandy sauce, vanilla cream

JACQUES TORRES WHITE CHOCOLATE SNOWMAN

caramel mousse, fresh berries

PUMPKIN TART

pecan topping, whipped cream

KEY LIME MOUSSE ÉCLAIRS 🌿

toasted coconut

SANTA SUNDAE

vanilla ice cream, Bing cherries, butterscotch sauce, whipped cream, toasted walnuts.