

WINES

PINNACLE GRILL WINE PAIRING

A curated list of hand selected wines
Served in 3 oz pours \$22

Poema Cava
Spain

La Fontana Albariño, Rías Baixas
Spain

Solar Viejo Rioja
Spain

FEATURED WINES

Holland America Line Sparkling Wine, WA
10 glass / 40 bottle

Feudi di San Gregorio Greco di Tufo, IT
13 glass / 52 bottle

La Fontana Albariño, Rías Baixas, SP
11.50 glass / 46 bottle

Coppo Barbera d'Asti Camp du Rouss, IT
13 glass / 52 bottle

Solar Viejo Rioja, SP
11.50 glass / 46 bottle

Chateau du Trignon Côtes-du-Rhône, FR
12 glass / 48 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 14
Double Dutch tonic, seasonal botanicals

Garabaldi 11
Campari, aerated orange juice

Santorini Spritz 11
Cynar Liqueur, passionfruit, fresh lemon, prosecco

Cold Brew Carajillo 11
Licor 43, cold brew coffee

Spanish Sangria 12
Rioja wine, Flor de Caña Rum, fresh fruit, cinnamon

APPETIZERS

Table-Side Caesar Salad
heart of romaine, Parmesan,
croutons, anchovies

Vine Ripened Beefsteak Tomato Salad 🌱 🥬
sliced purple onion, balsamic vinaigrette or
blue cheese dressing

Jumbo Lump Crab Cakes
cucumber, sweet chili-mustard

Lobster Bisque
crème fraîche, aged cognac

Steakhouse Wedge Salad by David Burke 🥩
crispy bacon, blue cheese, tomato, candied walnuts,
ranch dressing

Shrimp Cocktail 🍤
brandy-horseradish cocktail sauce

Clothesline Candied Bacon by David Burke 🥓 🥬
maple, black pepper, half-sour pickles

Ossetra Malossol Caviar * 🐟
crème fraîche, buckwheat blinis
\$50 Supplemental

ENTRÉES

**Braised Beef Short Ribs with
Chow Fun Noodles by David Burke**
wild mushrooms, carrots, scallions

Grilled Lamb Chops*
controne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass * 🐟
dill butter

Table-Side Dover Sole, Lemon Butter
boiled new potatoes
\$15 Supplemental

Panko Fried Stuffed Mushroom Caps 🌱
Beyond Meat, vegan mayonnaise remoulade, parsley,
quinoa salad

**Mafaldine, Marinated Grilled Eggplant,
Burrata & Chiles 🌱**
preserved lemon, Calabrian chili, olive oil

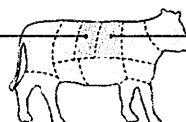
STEAKS

ADD A 6 OZ LOBSTER TAIL FOR \$12

8^{oz}
Filet Mignon *

10^{oz}
**American Wagyu
Strip Loin ***
\$28 Supplemental

12^{oz}
New York Strip *



15^{oz}
Boneless Rib Eye *

36^{oz}
**Tomahawk Bone-In
Rib Eye for Two ***
\$49 Supplemental

Choice of sauce: Shallot and Red Wine Bordelaise • Green Peppercorn • Béarnaise

ON THE SIDE

Creamed Spinach 🌱 🥬

Asparagus with Hollandaise 🌱 🥬

Roasted Baby Beets with Blue Cheese 🥬 🥓

Mashed Potatoes 🌱 🥓

Baked Potato 🌱 🥓

French Fries 🌱 🥓

Sautéed Mushrooms 🌱 🥓

Beecher's Lobster Mac & Cheese
\$12 supplement

🥬 gluten-free 🥛 non-dairy 🌱 vegetarian

* 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.

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.

SOUTH EUROPE

STARTERS

Fresh Morels and Asparagus Risotto
Parmigiano Reggiano, morel butter

Garlic Shrimps, Gramolata *
olive oil, butter, lemon, parsley, lemon zest, breadcrumbs

ENTRÉES

Fresh Branzino Livornese Style * 🐟
capers, tomatoes, garlic, olives, soft polenta

Grilled Iberico Pork Chop, Pear Thyme Sauce * 🥩
glazed apple wedges

Seared Veal Cutlet, Sautéed Chantarelle, Prosciutto *
port wine reduction, pea foam

12 oz Lobster Tail 🍤
broiled, lemon-garlic butter
\$19 Supplemental

DESSERT

Creamy Chocolate Parfait
chocolate mousse, whipped cream, chocolate cookie
crumbs

* 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 beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items. Local sales taxes are applied as required.