

COCKTAILS

Dutch 75 11
De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 12
Cazadores Tequila, Triple Sec, lime juice

Cosmopolitan 12
Absolut Citron, Cointreau, cranberry, lemon

Ship Shape Manhattan 13
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

Chateau Smith Cabernet Sauvignon, California 13 | 52

STARTERS

Bay Shrimp Cocktail * 
Dutch cocktail sauce, boiled egg

Steak Tartare * 
capers, gherkins pickles

Chicken, Sweetbreads and Mushroom Cream
puff pastry, Hollandaise sauce

Westland Salad  
tomato, cucumber, egg, mustard dressing

Green Peas Soup
pumpernickel, speck ham

French Onion Soup
Gruyere cheese crouton

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

 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.

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 * 
chateau potatoes, sauteed vegetables

Pan Fried Dover Sole, Lemon Butter *
parsley potatoes, asparagus, carrots

Vegan Braised Bell Pepper  
brown rice, tomato coulis

Pork Cordon Bleu
ham, gouda, green beans, carrots, Lyonnaise

Roasted Chicken
French fries, apple sauce

Salmon Fillet, Bay Shrimp*
saffron risotto, 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 carrots

Yuzu Butter Grilled Lobster Tails* 25
seasonal Asian greens

DESSERTS

Crème Brûlée
burnt sugar

Tompouce
puff pastry, vanilla custard, royal icing

Apple Pie 
vanilla ice cream

Lindt Chocolate Tulip
chocolate cream, flourless chocolate sponge

Lindt Hot Chocolate Fudge Sundae
vanilla ice cream, chocolate chunks, stroopwafel