

## COCKTAILS

Classic Negroni 12  
Bombay Sapphire Gin, Carpano, Antica Vermouth Campari

Yuzu Margarita 13  
Cazadores Silver Tequila, lime, Yuzu, agave

Gala Lemon Drop Martini 14  
Chopin Vodka, Cointreau, lemon

Ship Shape Manhattan 13  
Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry,  
Angostura Bitters

## WINES

Holland America Line Sparkling Wine 10 | 40  
Washington

Chateau Ste. Michelle 12 | 48  
Chardonnay, Washington

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

Chateau Smith 13 | 52  
Cabernet Sauvignon, Washington

## STARTERS

Grilled Zucchini, Carrots  
tahini-yogurt dressing

Avocado Shrimp Cocktail GF  
layered diced avocado, shrimp, creamy chipotle sauce

Escargot Bourguignon  
herb garlic butter, Burgundy wine, French bread

Cream of Four Mushroom Soup GF  
chive oil

Quinoa, Romaine Lettuce Cups V  
chive oil

French Onion Soup  
Gruyere cheese crouton

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

V Vegetarian GF Gluten-Free NS 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.

Holland America Line proudly serves sustainable  
seafood certified by Responsible Fisheries Management.

## MAINS

Rotelle with Oxtail  
Red wine reduction, gremolata

Beef Tenderloin, Crab Cake \*  
bearnaise sauce, fingerling potatoes, asparagus

Parmesan-Crusted Sea Bass\*  
Carrots, snow peas, pearl onions, Beurre Blanc

Cherry-Port Duck Breast\*  
Truffle mashed potatoes, port reduction

Vegan Stir-Fry Tofu V  
Shiitake, beans, sesame, avocado brown rice

Dried-Cherry and Thyme Coated Salmon\*  
pilaf rice, green beans, caramelized red onions

Garlic-Herb Roasted Chicken  
avocado-corn tomato salsa

New York Strip Loin Steak Fries \*  
garlic-herb butter

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

Dulce De Leche & Coconut Tart  
Vanilla Ice cream

Warm Chocolate Lava Cake  
orange cream

Tiramisu NS  
mascarpone cream, coffee, and Kahlúa sponge cake

Hot Fudge Sundae  
vanilla ice cream, warm chocolate ganache, chopped nuts,  
marshmallows, whipped cream

Crème Brûlée GF  
burnt sugar

## AFTER DINNER DRINKS

Disaronno Amaretto 10.50

Remy Martin VSOP 17

Highland Park Single Malt 13

Graham's 6 Grapes Port 13

Solo Espresso 2.75

Cappuccino 3.75