

# WINES

## PINNACLE GRILL WINE PAIRING

A curated list of hand selected wines  
Served in 3oz pours \$23

**Holland America Line Sparkling Wine**  
Washington

**Cloudy Bay Sauvignon Blanc**  
New Zealand

**Rocky Pond 11 Dams Bordeaux Blend**  
Washington

## FEATURED WINES

**Taittinger Brut Champagne**, FR  
22 glass / 88 bottle

**Domaine Du Vieux**  
**Châteauneuf-du-Pape Blanc**, FR  
16 glass / 64 bottle

**Conundrum White Blend**, CA  
16 glass / 64 bottle

**Willamette Valley Vineyards**  
**Whole Cluster Pinot Noir**, OR  
15.50 glass / 62 bottle

**Rocky Pond 11 Dams Bordeaux Blend**, WA  
14 glass / 56 bottle

**Oberon Cabernet Sauvignon**, CA  
18 glass / 72 bottle

# COCKTAILS

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

**Green Swizzle** 14  
Planteray 3 Star Rum, Velvet Falernum, lime, absinth, soda, Angustura bitters

**El Presidente** 13  
Planteray 3 Star Rum, vermouth blanc, orange curacqo, grenadine

**Myrtle Bank Special Punch** 13  
Planteray 3 Star and Smith & Cross pot stillled Jamaican rums, lime, demerara syrup, cherry brandy, cayanne

**Big Youth** 13  
Planteray Xaymaca Rum and Smith & Cross rum, condensed milk, coconut water, bitters, nutmeg

# APPETIZERS

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

**Vine Ripened Beefsteak Tomato Salad** GF V  
sliced purple onion, balsamic vinaigrette or blue cheese dressing

**Jumbo Lump Crab Cakes**  
cucumber, sweet chili-mustard

**Lobster Bisque**  
crème fraîche, aged cognac

# 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 \*** GF  
dill butter

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

**Shrimp Cocktail** GF  
brandy-horseradish cocktail sauce

**Clothesline Candied Bacon** by David Burke GF ND  
maple, black pepper, half-sour pickles

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

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

**Panko Fried Stuffed Mushroom Caps** V  
Beyond Meat mince, vegan mayonnaise remoulade, parsley, quinoa salad

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

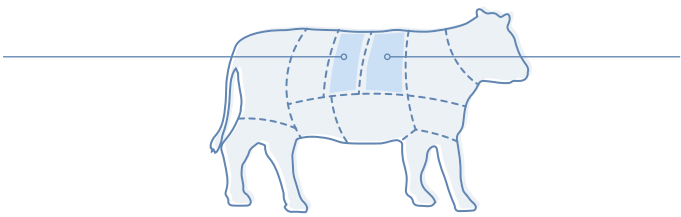
# STEAKS

8oz  
Filet Mignon \*

12oz  
New York Strip \*

15oz  
Boneless Rib Eye \*

10oz  
American Wagyu Strip Loin \*  
\$28 Supplemental



36oz  
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** V GF

**Asparagus with Hollandaise** V GF

**Roasted Baby Beets with Blue Cheese** V GF

**Mashed Potatoes** V GF

**Baked Potato** V GF

**French Fries** V ND

**Sautéed Mushrooms** V GF

**Beecher’s Lobster Mac & Cheese**  
\$12 supplement

GF gluten-free ND non-dairy V 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

# CARIBBEAN

## STARTERS

**Jerked Chicken Bao**  
mint, coriander, tomato chutney

**Crab & Shrimp Cakes**  
charred spring onion & pineapple salsa

## ENTRÉES

**Lobster Agnolotti**  
spiced tomato cream, crab butter

**Yellow Tail Snapper \*** GF  
golden curry, spiced orange marmalade, kumquat butter

**Mojo Pork Chop \***  
pickled fennel & mango slaw, vermouth jus

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

## DESSERT

**Coconut Pudding** ND GF  
cinnamon, coconut flakes, caramelized banana

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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.