

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 stilled Jamaican rums, lime, demerara syrup, cherry brandy, cayenne

Big Youth 13
Planteray Xaymaca Rum and Smith & Cross rum, condesned 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

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

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

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

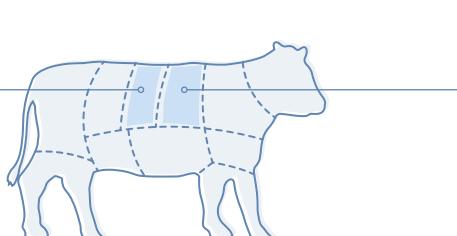
STEAKS

ADD A 5 OZ LOBSTER TAIL FOR \$12

8oz
Filet Mignon *

10oz
American Wagyu
Strip Loin *
\$28 Supplemental

12oz
New York Strip *



15oz
Boneless Rib Eye *

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

Baked Potato V GF

Asparagus with Hollandaise V GF

French Fries V ND

Roasted Baby Beets with Blue Cheese V GF

Sautéed Mushrooms V GF

Mashed Potatoes 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.