

## COCKTAILS

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

Yuzu Margarita 13  
Cazadores Silver Tequila, lime juice, Yuzu, Agave

Gala Lemon Drop Martini 14  
Chopin Vodka, Cointreau, lemon juice

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

Oberon 18 | 72  
Cabernet Sauvignon, California

## STARTERS

**Coppa, Burrata, Cantaloupe\***  
arugula, roasted pistachio, balsamic reduction

**Jumbo Shrimp Cocktail\***   
horseradish cocktail sauce

**Escargot Bourguignon**  
herb garlic butter, wine, French bread

**Feta, Lentil Tabbouleh Salad**   
cherry tomatoes, oak leaf, mint, lemon dressing

**Tomato-Red Bell Pepper Bisque**   
avocado cream

**French Onion Soup**  
Gruyère 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.

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## MAINS

**Baked Ricotta and Asparagus Filled Paccheri**  
pomodoro-basil sauce, Grana cheese

**Espelette Beef Tenderloin, Shrimp\***   
whiskey sauce, buttermilk mashed potato

**Roasted Rack of Lamb, Eggplant Purée, Pancetta-Green Peas**  
merlot reduction

**Gruyère-Brioche Crusted Sole\***  
potato gratin, green peas, spinach, butter sauce

**Roasted Pumpkin Tart**   
tempura broccoli, yogurt dressing, fig vincotto

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

**Garlic-Herb Roasted Chicken**  
avocado, tomato, corn salad

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

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

**Jacques Torres Eagle Chocolate**  
passion fruit mousse, berries

**Crème Brûlée**   
burnt sugar

**Black Forest Cake**   
chocolate cake, Kirschwasser-flavored cream,  
Bing cherries, chocolate shavings

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

**Strawberry Romanoff**   
Grand Marnier, Chantilly cream

## AFTER DINNER DRINKS

Disaronno Amaretto 10.50

Rémy Martin VSOP 17

Highland Park Single Malt 13

Graham's Six Grapes Port 13

Solo Espresso 2.75

Cappuccino 3.75