

WINES

PINNACLE GRILL WINE PAIRING

A curated list of hand selected wines
Served in 3oz pours \$22

Nicolas Feuillate Reserve Brut Champagne
France

Cloudy Bay Sauvignon Blanc
New Zealand

Rocky Pond 11 Dams Bordeaux Blend
Washington

FEATURED WINES

Perrier-Jouët Grand Brut Champagne, FR
21 glass / 84 bottle

**Domaine Du Vieux Télégraphae
Châteauneuf-du-Pape Blanc, FR**
15 glass / 60 bottle

Grgich Hills 'Morimoto' Chardonnay, CA
23 glass / 92 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
17 glass / 68 bottle

COCKTAILS

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

Spice Island Grog 16
El Dorado 8yr Demerara Rum, Planteray
O.F.T.D. Rum, lime, chai tea spices



Blue Hawaii 12
Ketel One Vodka, pineapple, coconut, lemon,
Blue Curaçao

Tahitian Rum Punch 12
Appleton's Signature Rum, Bacardi Superior
Rum, Velvet Falernum, honey, lilikoi, bitters

The Merry Mariner 13
Planteray Xaymaca Rum, allspice dram,
vanilla, tiki bitters


APPETIZERS

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

Vine Ripened Beefsteak Tomato Salad  
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 
crispy bacon, blue cheese, tomato, candied walnuts,
ranch dressing

Shrimp Cocktail 
brandy-horseradish cocktail sauce

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

Ossetra Malossol Caviar * 
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*
contorne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass * 
dill butter

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

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

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

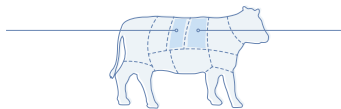
STEAKS

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  

Baked Potato  

Asparagus with Hollandaise  

French Fries  

Roasted Baby Beets with Blue Cheese  

Sautéed Mushrooms  

Mashed Potatoes  

Beecher's Lobster Mac & Cheese
\$12 supplement

 gluten-free  non-dairy  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

HAWAII

STARTERS

Coconut Seafood Chowder
lobster, shrimp, scallops, sesame chili oil

Kalbi Chicken Tacos
cabbage bok choy slaw, taro, sweet potato chips

ENTRÉES

Crab & Macadamia Nut Crusted Fresh Mahi Mahi *
(ask your waiter about the fresh catch of the day)
hapa rice, Maui gold pineapple golden butter

Miso Glazed Hawaiian Ono *
(ask your waiter about the fresh catch of the day)
kimchi potato salad, charred scallion, yuzu kosho vinaigrette

Kabayaki Pork Belly *
green onion, kimchee slaw, sesame seeds, togarashi aioli

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

DESSERT

Pinacolada Trifle
pineapple, coconut, angel food cake, rum

* 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 beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items. Local sales taxes are applied as required.