

WINES

PINNACLE GRILL WINE PAIRING

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

Le Grand Courtaige Brut Rose

France

Louis Latour Pouilly Fuisse, Burgandy

France

Chateau du Trignon Côte du Rhône

France

FEATURED WINES

Holland America Line Sparkling Wine, WA

10 glass / 40 bottle

Dr. Loosen Blue Slate Riesling Kabinett, GR

13.50 glass / 54 bottle

Pfaffl Grunel Veitiner Vom Haus, AS

11.50 glass / 46 bottle

Domiane Du Vieux

Châteauneuf-du-Pape Blanc, FR

16 glass / 64 bottle

Chateau du Trignon Côte du Rhône, FR

12.50 glass / 50 bottle

Ciarendelle Bourdeaux-

Inspired by Haut-Brion, FR

15.50 glass / 62 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 14

Double Dutch tonic, seasonal botanicals

Dutch Courage by Tess Posthumus 13

Olive Oil fat washed De Lijn Gin, Dolin Blanc, St-Germain

Copenhagen Dram by Tess Posthumus 14

Johnnie Walker Black, Carpano Anitca, Aquavit, Bénédictine

Rotterdam Runner by Tess Posthumus 12

raisin-infused Mount Gay Eclipse rum, fresh lemon, Galliano, vanilla, egg white

Orange Sunrise by Tess Posthumus 15

Don Julio Reposado Tequila, lemon, spiced orange syrup, Campari, Double Dutch Tonic

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

Table-Side Dover Sole, Lemon Butter

boiled new potatoes
\$15 Supplemental

Panko Fried Stuffed Mushroom Caps

Beyond Meat, vegan mayonnaise remoulade, parsley, quinoa salad

Marafidine, Marinated Grilled Eggplant,

Burrata & Chiles
preserved lemon, Calabrian chili, olive oil

STEAKS

ADD A 5OZ LOBSTER TAIL FOR \$12

8^{oz}

Filet Mignon *

12^{oz}

New York Strip *

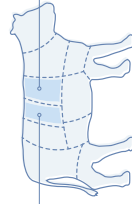
15^{oz}

Boneless Rib Eye *

10^{oz}

American Wagyu Strip Loin *

\$28 Supplemental



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

French Fries

Asparagus with Hollandaise

Sautéed Mushrooms

Roasted Baby Beets with Blue Cheese

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.

NORTH EUROPE

STARTERS

Fresh Morels and Asparagus Risotto

Parmigiano Reggiano, morel butter

Norwegian Style Cured Salmon Gravlax *

dill lemon mustard, brown shrimp salad, buttered dark brown bread

ENTRÉES

Roasted Prime Rib Beef, Huckleberries *

port wine reduction, Yorkshire pudding

Baked Norwegian Seafood Thermidor *

gratinated Scallops, shrimps, Norwegian salmon, crab, mustard brandy cream parsley sauce

Icelandic Turbot, Roasted Porcini *

truffle vinaigrette, artichoke purée

12 oz Lobster Tail *

broiled, lemon-garlic butter

\$19 Supplemental

DESSERT

Omelette Norwegian

exotic fruits, meringue, vanilla ice cream

* 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.