

## COCKTAILS

### Paper Plane 12

Angles Envy Bourbon, Nonino Amaro, Aperol, lemon juice

### Como Spritz 12

Cynar, passionfruit, lemon, HAL Sparkling wine

### Gala Lemon Drop

Chopin Vodka, Cointreau, fresh lemon juice, simple, B'lure Pea Pollen

### Penicillin 13

Dewar's White Label, lemon, honey, Compass Box Peat Monster

### Dutch 75 11

De Lijn Gin, Spakling Wine, Lemon Juice

## 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

Pineapple Jumbo Shrimp Cocktail **GF**

sweet Thai chili aioli

Prosciutto Ham, Cured Olives\*

Grana Padano, caper berries, grissini

Baked Lobster, Surimi & Artichoke Dip\*

Cream cheese, spinach, grissini

Romaine Lettuce, Strawberries **GF** **V**

jicama, radish, red onion, cucumber

Citrus Tomato Soup **V**

Greek yogurt, pesto croutons

French Onion Soup

Gruyere cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

## MAINS

Lemon Shrimp Tagliatelle

cream, chives, basil pesto and garlic

Grilled Lamb Chops, Smoked Eggplant\* **GF**

quinoa-tabbouleh, tomato criolla

Filet Mignon Sauce Diane \* **GF**

gratin potatoes, heritage carrots, asparagus

Chimichurri Salmon, Avocado, Arugula\* **GF**

red skin mash, tomatoes

Vegan Mushroom Bolognese **V**

tomato, vegan cheese, herb oil

New York Strip Loin Steak Fries\*

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Roasted Antarctic Queen, Hazelnut Brown Butter\* **GF**

tarragon fennel confit

15 oz Pinnacle Grill Boneless Ribeye\* 20  
shallot confit, aged balsamic, green peppercorn,  
baked potato, creamed spinach

### BY IRON CHEF MORIMOTO

Steamed Fresh Alaskan Halibut \* 25  
premium Hong Kong XO sauce, seasonal vegetables

Broiled Lobster Tails 25  
yuzu butter, roasted garlic mashed potatoes

## DESSERTS

Crème Brûlée

burnt sugar

Mother's Day Red Velvet Heart

cream cheese frosting, chocolate buttercream

Flourless Chocolate Cake

chocolate sauce, whipped cream

Cherry Crumble Tart

vanilla sauce

Hot Fudge Sundae

vanilla ice cream, chocolate ganache, nuts, marshmallows, whipped cream

## AFTER DINNER DRINKS

Disaronno Amaretto 10.50

Remy Martin VSOP 17

Highland Park Single Malt 13

Graham's 6 Grapes Port 13

Solo Espresso 2.75

Cappuccino 3.75

**V** Vegetarian   **GF** Gluten-Free   **NS** 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.