

We invite you to **TASTE** ALASKA with featured regional dishes.

The artwork on this menu was created by native Alaskan artist, Rico Worl. Scan the QR code on the back of this menu to learn more.

DRINKS

APERITIFS

Sitka Spritz 12

Cynar, passionfruit, lemon, HAL sparkling wine

PNW Penicillin 17

Westland Flagship Single Malt, fresh lemon juice, ginger honey syrup, float of Westland Peated Single Barrel

Paper Plane 12

Angel's Envy Bourbon, Nonino Amaro, Aperol, lemon juice

Gala Lemon Drop 14

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

Dutch 75 11

De Lijn Gin, sparkling wine, lemon juice

WINES

Holland America Line Sparkling Wine 10 | 40

Washington

Chateau Ste. Michelle Chardonnay 12 | 47

Washington

Hedges C.M.S. Red Blend 11 | 44

Washington

Rocky Pond 11 Dams Bordeaux Blend 14 | 56

Washington

AFTER DINNER

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



Holland America Line proudly serves sustainable seafood certified by Responsible Fisheries Management.

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% service charge is automatically applied to all purchases. Local sales taxes are applied as required.

STARTERS

Grilled Zucchini, Carrots **GF** **V**
tahini-yogurt dressing

Quinoa, Romaine Lettuce Cups **GF** **V**
cucumber, cherry tomatoes, red onion, pine nuts

Escargots Bourguignon
herb garlic butter, Burgundy wine, French bread

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

Cream of Four Mushroom Soup **V**
chive oil

Avocado Shrimp Cocktail **GF**
layered diced avocado, shrimp, creamy chipotle sauce

French Onion Soup
Gruyère cheese crouton

MAINS

Rotelle with Oxtail
redwine reduction, gremolata

Cherry-Port Duck Breast
truffle mashed potato, Brussels sprout, port reduction

Beef Tenderloin, Crab Cake* **GF**
bearnaise sauce, fingerling potatoes, asparagus

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

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

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

Parmesan-Crusted Sea Bass*
carrots, asparagus, pearl onions, Beurre Blanc

Baked Salmon, Lemon Confit*
red wine reduction, collard greens

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

Vegan Stir Fry Tofu **V** **GF**
shiitake, beans, sesame, scallions, avocado brown rice

Broiled Lobster Tails 25
yuzu butter, roasted garlic mashed potatoes

DESSERTS

Dulce de Leche and Coconut Tart
dulche de leche filling, sweet coconut flakes

Warm Chocolate Lava Cake
orange cream

Tiramisù **NS**
mascarpone cream, coffee and Kahlúa-soaked cake

Crème Brulee **GF**
burnt sugar

Hot Fudge Sundae
vanilla ice cream, almonds, marshmallows,
chocolate sauce

Assortment of International Cheeses

GF gluten-free **NS** no sugar added **ND** non-dairy **V** vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for food borne illness, especially if the consumer has certain medical conditions.