

## COCKTAILS

### Paper Plane 12

Angles Envy Bourbon, Nonino Amaro, Aperol, lemon juice

### Como Spritz 12

Cynar, passionfruit, lemon, HAL Sparkling wine

### Gala Lemon Drop 14

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

### Penicillin 13

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

### Dutch 150 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

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

Jumbo Shrimp Cocktail \* GF  
horseradish cocktail sauce

Escargot Bourguignon  
garlic herb butter, wine, French bread

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

Tomato-Red Bell Pepper Bisque V  
avocado cream

French Onion Soup  
Gruyere cheese crouton

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

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.

## MAINS

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

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

**Roasted Rack of Lamb, Eggplant Purée, Pancetta-Fava Beans**  
merlot reduction

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

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

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

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

**Salmon & Chanterelles\***  
corn oven-dried tomatoes, basil

**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

Caramel Lava Cake  
chocolate ganache

Crème Brûlée GF  
burnt sugar

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

Strawberry Romanoff GF  
Grand Marnier, Chantilly cream

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

