WINES

PINNACLE GRILL WINE PAIRING

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

Holland America Line Sparkling Wine
Washington

Cloudy Bay Sauvignon Blanc
New Zealand

Rocky Pond 11 Dams Bordeaux Blend
Washington

FEATURED WINES

Taittinger Brut Champagne, FR
22 glass / 88 bottle

Domaine Du Vieux Châteauneuf-du-Pape Blanc, FR
16 glass / 64 bottle

Conundrum White Blend, CA
16 glass / 64 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
18 glass / 72 bottle

COCKTAILS

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

Green Swizzle 14
Planteray 3 Star Rum, Velvet Falernum, lime, absinth, soda, Angustura bitters

El Presidente 13
Planteray 3 Star Rum, vermouth blanc, orange curacao, grenadine

Myrtle Bank Special Punch 13
Planteray 3 Star and Smith & Cross pot stilled Jamaican rums, lime, demerara syrup, cherry brandy, cayanne

Big Youth 13
Planteray Xaymaca Rum and Smith & Cross rum, condesned milk, coconut water, bitters, nutmeg

APPETIZERS

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

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

Shrimp Cocktail GF
brandy-horseradish cocktail sauce

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

Ossetra Malossol Caviar * GF
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*
controne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass * GF
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

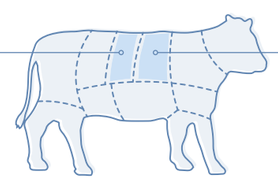
ADD A 5 OZ LOBSTER TAIL FOR $12

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 GF

Asparagus with Hollandaise GF

Roasted Baby Beets with Blue Cheese GF

Mashed Potatoes GF

Baked Potato GF

French Fries ND

Sautéed Mushrooms GF

Beecher's Lobster Mac & Cheese
$12 supplement

GF gluten-free ND 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

CARIBBEAN

STARTERS

Jerked Chicken Bao
mint, coriander, tomato chutney

Crab & Shrimp Cakes
charred spring onion & pineapple salsa

ENTRÉES

Lobster Agnolotti
spiced tomato cream, crab butter

Yellow Tail Snapper * GF
golden curry, spiced orange marmalade, kumquat butter

Mojo Pork Chop *
pickled fennel & mango slaw, vermouth jus

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

DESSERT

Coconut Pudding ND GF
cinnamon, coconut flakes, caramelized banana

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A 20% 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.