COCKTAILS

Paper Plane 12
Angel's 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 syrup, B'lure Pea Flower

Penicillin 13
Dewar's White Label, lemon, honey, Compass Box Peat Monster

Dutch 75 11
De Lijn Gin, sparkling wine, lemon juice

WINES

Holland America Line Sparkling Wine
Washington 10 | 40

Chateau Ste. Michelle
Chardonnay, Washington 12 | 48

Sokol Blosser Evolution
Pinot Noir, Willamette Valley, Oregon 14 | 56

Oberon
Cabernet Sauvignon, California 18 | 72

STARTERS

Bay Shrimp Cocktail GF
Dutch cocktail sauce, boiled egg

Steak Tartare*
capers, gherkins pickles

Chicken and Sweetbreads in Mushroom Cream
puff pastry, Hollandaise sauce

Westland Salad GF
tomato, cucumber, egg, mustard dressing

Green Pea Soup
pumpernickel, speck ham

French Onion Soup
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

NS No Sugar Added GF Gluten Friendly 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% service charge is automatically applied to all purchases. Local sales taxes are applied as required.

MAINS

Bami Goreng
egg, chicken, shrimp sate, peanut sauce, shrimp crackers

Hodge Podge Klapstuk
braised beef brisket, carrots, potatoes, onions, gravy

Beef Tenderloin, Mushrooms* GF
fingerling potatoes, sauteed vegetables

Pan Fried Dover Sole, Lemon Butter*
parsley potatoes, asparagus, carrots

Vegan Braised Bell Pepper
brown rice, tomato coulis

Pork Cordon Bleu
ham, gouda, green peas, carrots, Lyonnaise

Roasted Chicken
French fries, apple sauce

Salmon Fillet, Bay Shrimp*
saffron risotto, fennel

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 Brûlé GF
burnt sugar

Tompouce
puff pastry, vanilla custard, royal icing

Apple Pie NS
vanilla ice cream

Lindt Chocolate Tulip GF
chocolate cream, flourless chocolate sponge

Lindt Hot Chocolate Fudge Sundae
vanilla ice cream, stroopwafel

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