

FEATURED BEVERAGES

Beer

BLUE MOON 7.75
Belgian-Style Wheat Ale

Cocktails

SIGNATURE LEMON DROP MARTINI 12
Belvedere Vodka, Cointreau, lemon

CLASSIC NEGRONI 10.75
Bombay Sapphire Gin, Campari, Carpano Antica Vermouth

YUZU MARGARITA 11
Don Julio Blanco Tequila, Lime, Yuzu, Agave

SHIP SHAPE MANHATTAN 12
Buffalo Trace Bourbon, Carpano Antica Vermouth, Dolin Dry Vermouth

Sparkling

Glass Bottle

1107 **DOMAINE. STE MICHELLE BRUT** 11 44
Columbia Valley, Washington State

1108 **LE GRAND COURTAGE BRUT ROSÉ** 13 52
France

White

1310 **PIAN DI REMOLE BIANCO** 9 40
Tuscany, Italy

1308 **CHATEAU STE. MICHELLE CHARDONNAY** 11 44
Columbia Valley, Washington State

Red

1411 **ROBERT MONDAVI PINOT NOIR** 11 44
California

1804 **CHATEAU DU TRIGNON SYRAH / GRENACHE** 12 48
Cotes du Rhone, France

 gluten free  non-dairy  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, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

STARTERS

Andy Matsuda **SUSHI ROLL TRI ***
California roll with masago, spicy tuna volcano roll, asparagus-avocado roll

Ethan Stowell **BABY BEETS** 
hazelnut pesto, burrata, aged balsamic vinegar, olive oil

David Burke **CRAB CAKE**
"Baltimore spiced" tomato vinaigrette

Rudi Sodamin **ROASTED ZUCCHINI BISQUE**
apple, basil

Rudi Sodamin **COCONUT CRUSTED SHRIMP** 
beet and green beans salad, palm hearts, lemon, chive vinaigrette

MAINS

Ethan Stowell **BAKED RIGATONI WITH ITALIAN SAUSAGE**
tomato sauce, oregano

David Burke **ROASTED SPICE-CRUSTED PRIME RIB WITH WILD MUSHROOM ***
vegetable stew, horseradish-mustard mousse

Jonnie Boer **ROASTED CHICKEN WITH GNOCCHI**
fried corn, sour corn, pumpkin

David Burke **ROASTED FENNEL CRUSTED HALIBUT ***
taggiasca olives, artichoke, roasted fennel, lemon mash

Andy Matsuda **VEGETABLE TEMPURA UDON** 
asparagus, shiitake mushroom, mirin-soy broth

Morimoto **FRESH BLACK COD YUZU** \$25
yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

Morimoto **MORIMOTO EPICE LOBSTER TAILS** \$25
lemon foam, seasonal vegetables

David Burke **15 oz BONELESS RIBEYE *** \$20
grilled asparagus, baked potatoes, garlic butter

INDULGE **TASTE OF ALASKA** \$35
steamed Alaska crab legs, drawn lemon butter, Ivar's clam chowder, boiled red skin potatoes, corn on the cob

DESSERTS

Jacques Torres **CHOCOLATE PUFF PASTRY CRAQUELIN**
pastry cream, praline

Rudi Sodamin **RICOTTA RASPBERRY TART**
vanilla ice cream

Rudi Sodamin **HAZELNUT MOUSSE CAKE NO SUGAR ADDED**
vanilla sponge cake, hazelnut mousse

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 beverage purchases.

Local sales taxes are applied as required.