

## COCKTAILS

### Classic Negroni 11

Bombay Sapphire Gin, Carpano  
Antica Vermouth Campari

### Yuzu Margarita 12

Cazadores Silver Tequila, lime, Yuzu, agave

### Gala Lemon Drop Martini 13

Chopin Vodka, Cointreau, lemo

### Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica,  
Noilly Prat Dry, Angostura Bitters

## WINES

Holland America Line Sparkling Wine 10 | 40  
Washington

### Chateau Ste. Michelle 11 | 44

Chardonnay, Washington

### Sokol Blosser Evolution 14 | 56

Pinot Noir, Willamette Valley, Oregon

### Oberon 17 | 68

Cabernet Sauvignon, California

## STARTERS

Pineapple Jumbo Shrimp Cocktail \* GF  
sweet Thai chili aioli

### Prosciutto Ham, Cured Olives \*

Grana Padano, caper berries, grissini

### Escargot Bourguignon

herb garlic butter, Burgundy wine, French bread

### Romaine Lettuce, Strawberries V

jicama, radish, red onion, cucumber

### Citrus Tomato Soup V

greek yogurt, pesto crotons

### 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.



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

## MAINS

### Mushroom Ravioli V

mushroom tomato, Parmesan cheese, basil

### Grilled Lamb Chops, Smoked Eggplant \* GF

quinoa-tabbouleh, tomato ciolla

### Filet Mignon Green Peppercorn Sauce \*

potato apple rosti, worcestershire butter, asparagus

### Shrimp, Andouille & Grits \*

okra, tomato sauce, citrus, roasted poblano pepper

### Zucchini Tomato Quiche V

Moroccan spiced roasted vegetables, cous cous

### New York Strip Loin Steak Fries \*

garlic herb butter

### Garlic-Herb Roasted Chicken

avocado-tomato corn salad

### Dried-Cherry and Thyme Coated Salmon \*

pilaf rice, green beans, caramelized red onions

### 15 oz Pinnacle Grill Boneless Ribeye\* 20

shallot confit, aged balsamic, green peppercorn,  
baked potato, creamed spinach

### BY IRON CHEF MORIMOTO

### Fresh Black Cod Yuzu \* 25

yogurt miso pickle vegetables, kimchi eggplant, fried rice, garlic soy

### Lobster Two Way\* 25

panko crusted and grilled lobster tails lemon soy butter, Japanese  
tartar sauce, tonkatsu, Asian mushroom, shishito pepper

## DESSERTS

### Mother's Day Red Velvet Cake

chocolate buttercream, cream cheese frosting, fresh berries

### Flourless Chocolate Cake GF

chocolate sauce, whipped cream

### Cherry Crumble Tart NS

vanilla sauce

### Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts,  
marshmallows, whipped cream

### Affogato Cake

Oreo cookie crust, light as cloud coffee, vanilla bean mousse

## AFTER DINNER DRINKS

Disaronno Amaretto 10

Remy Martin VSOP 15.50

Highland Park Single Malt 12.50

Graham's 6 Grapes Port 12.50

Solo Espresso 2.75

Cappuccino 3.75