

Appetizers

- TASTE ALASKA** **Alaska Breaded Cod Slider *** brioche roll, malt vinegar aioli, cabbage
- Alaska Crab Seafood Cocktail** snow crab, shrimp, scallops, boiled eggs
- Sweet Tomato & Fresh Buffalo Mozzarella** 🍷 aged balsamic vinegar, focaccia
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Red Beet, Frisée, Orange Salad** 🍷 🌱 goat cheese, hazelnut
- Alder Smoked Salmon Chowder** potato, kale, cream, celery

Mains

- TASTE ALASKA** **Seared Fresh Alaskan Rockfish *** saffron risotto, mussels, clams, peppers
- Pork Medallions with Huckleberry Jam *** roasted garlic
- Citrus Grilled Rainbow Trout *** ginger crushed red skin potatoes, cilantro pesto
- Alaska Salmon Bucatini** lemon cream, buttered breadcrumbs, Parmesan
- Spiced Roasted Chicken** carrots, green beans, herb stuffing
- Southwestern Salmon Bowl *** black bean corn salsa, avocado, brown rice, cilantro
- Rustic Home-Made Lasagna** 🍷 tomato sauce, basil
- New York Striploin Steak Fries*** garlic-herb butter
- Vegan Curried Vegetable Cutlet** 🍷 Indian spices, garbanzo beans, tomato sauce

Featured

- 5 oz Filet Mignon & Lobster*** \$18 grilled asparagus, baked potato, garlic butter
- 12 oz Pinnacle Grill Strip Loin Steak*** \$20 baked potato, creamed spinach
- By Global Fresh Fish Ambassador Chef Morimoto*
- Fresh Halibut XO *** \$25 Asian vegetables, dried shrimp, scallop XO sauce
- Lobster 2 Way** \$25 panko crusted and grilled lobster tails lemon soy butter

Desserts

- Mango Blueberry Crips** French vanilla ice cream
- Triple Berry Alaska Tart** vanilla crust, mixed berries, torched meringue
- Chocolate Fudge Brownie Cheesecake** candied pecans, marshmallow
- Lemon Torte** 🌱 lemon cream
- Artisan Cheese Selection** gouda, pepper jack, cheddar, gruyere
- Strawberry Sundae** vanilla ice cream, strawberry compote, crushed biscotti
- Ice Cream of the Day** Vanilla ice cream, Cookie Dough, Coffee NSA
- LIQUID DESSERT OF THE DAY: PEARL HARBOUR** \$11.50 Midori, Malibu Rum and sour mix in a keepsake glass
- Cappuccino** 3.75 **Espresso** 2.75

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, lemon juice

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

Prosciutto Ham GF

manchego cheese, port cherries

Orange-Jumbo Shrimp Cocktail *GF

melon trio, Cilantro lemon grass aioli

Escargot Bourguignon

herb garlic butter, burgundy wine, French bread

Salad of Arugula and Frisée V

William pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds

Chicken Enchilada Soup

corn, tomato, beans, cream cheese

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



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

**** 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

Rotelle with Oxtail

redwine reduction and gremolata

Cracked Pepper Tenderloin with Grilled Shrimp*GF

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

Rack of Lamb, Cannellini Beans and Garlic Pearls*

roasted red bell pepper, sautéed artichoke

Grilled Fresh Lemon Sole Fillet Oaxacan Style*

tomato rice, mango salsa

Vegetarian Bean Taco with Salsa Verde V

corn, monterey jack, lime-cilantro

New York Strip Loin*

french 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

Caramel Lava Cake GF

chocolate ganache

Mexican Flan GF

caramel, whipped cream

Dulce de Leche Cheesecake

coconut meringue

Hot Fudge Sundae

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

Strawberry Romanoff GF

Grand Marnier, chantilly cream

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

Appetizers

- TASTE ALASKA Seafood Deviled Eggs** * smoked salmon, crab, honey-mustard dressing
- Chicken & Tabbouleh Salad** hummus, pomegranate dressing
- Crab Cake** Baltimore-spiced tomato vinaigrette
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Arugula & Pumpkin Salad** 🍷 GF pine nuts, tomato, feta cheese
- Gold Rush Soup** 🍷 fennel, yellow tomato, crème fraîche

Mains

- TASTE ALASKA Alaskan Fresh Cod with Endive & Caramelized Orange** * asparagus, snow potatoes
- Spaghetti Aglio e Olio** shrimp, parsley, Roma tomato
- Parmesan-Coated Pork Loin** artichoke mushroom, ragoût, mascarpone polenta
- Petite Beef Tender with Creamed Leeks and Bacon** * thyme roasted potatoes
- Boneless Beef Short Rib Stroganoff** egg parsley noodles, turnips, carrots
- Rustic Home-Made Lasagna** tomato sauce, basil
- Turkey Roast & Cranberry** apple-pecan stuffing, vegetables, candied sweet potato
- Citrus Alaska Salmon Bowl** * pearl saffron couscous, golden raisins
- Chile Rellenos** 🍷 poblano peppers, Monterey Jack cheese, green chili sauce

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- By Global Fresh Fish Ambassador Chef Morimoto*
- Fresh Halibut XO *** \$25 Asian vegetables, dried shrimp, scallop XO sauce
- Lobster 2 Way** \$25 panko crusted and grilled lobster tails lemon soy butter

Desserts

- Strawberry Crisp** French vanilla ice cream
- Red Velvet Cake** cream cheese frosting
- Chocolate & Whiskey Torte** raspberry
- Strawberry Cream** NS lemon, vanilla sponge, whipped cream
- Artisan Cheese Selection** provolone, pepper jack, Swiss, brie
- Smores Sundae** vanilla ice cream, brownie chunks, marshmallows, graham
- Ice Cream of the Day** Vanilla ice cream, Raspberry Swirl Cheesecake, Cookie Dough
- LIQUID DESSERT OF THE DAY LOVE BOAT 11.50**
- Chambord, Brandy, Baileys, on a keepsake glass
- Cappuccino 3.75 Espresso 2.75

Appetizers

- TASTE ALASKA Wild Alaska Smoked Salmon Chowder** potatoes, roasted red bell pepper
- Vegan Crostini with Fresh Tomato and Basil** 🌱 extra virgin olive oil
- Carpaccio of Beef Tenderloin** * olive oil, Reggiano-Parmigiano
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Salmon, Dill Meatballs** avocado cream
- Belgian Endive and Baby Spinach** 🌱 mandarin segments, avocado, strawberries

Mains

- TASTE ALASKA Fresh Alaskan Cobbler with Tomato Concassee** * lemon-potato puree, zucchini
- Rigatoni with Chicken Meatballs** basil, Parmesan
- Roasted Spice Crusted Prime Rib with Wild Mushrooms** * vegetable stew
- Calf's Liver with Apples & Pancetta** * caramelized onion, sautéed spinach
- New York Strip Loin, Steak Fries** * garlic-herb butter
- Rustic Home-Made Lasagna** tomato sauce, basil
- Parmesan-Crusted Chicken** basil-mashed potatoes, snap peas, honey-Dijon
- Teriyaki Salmon Bowl** * cauliflower rice, avocado, spinach, sesame seeds
- Eggplant Cannelloni Parmigiano** 🌱 asparagus risotto

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By Global Fresh Fish Ambassador **Chef Morimoto**

- Fresh Halibut XO** * \$25 Asian vegetables, dried shrimp, scallop XO sauce
- Lobster 2 Way** \$25 panko crusted and grilled lobster tails lemon soy butter

Desserts

- Pear Crisp** French vanilla ice cream
- Stroopwafel Cheesecake** caramel
- Opera Cake** chocolate ganache, coffee butter cream
- Chocolate Delight** 🍫 chocolate sponge, chocolate mousse
- Artisan Cheese Selection** cheddar, blue cheese, gruyere, roquefort
- Black Forest Sundae** vanilla ice cream, chocolate sponge, cherry compote
- Ice Cream of the Day** Vanilla ice cream, Biscotti Caramel Swirl, Neapolitan
- LIQUID DESSERT OF THE DAY**
- NUTTY IRISHMAN** \$11.50 Kahlua, Frangelico and Baileys on a keepsake glass
- Cappuccino** 3.75 **Espresso** 2.75

Appetizers

TASTE
ALASKA

Salmon Chop Chop Salad GF mustard mayo dressing

Vegan Eggplant Hummus Dip V whole-wheat pita chips

Mozzarella Salad with Ripe Tomatoes GF V cucumbers, taggiasca olives

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Shrimp Tacos, Avocado, Lime, cilantro salsa, mango, and black beans

Butternut Squash Soup with Crème Fraîche V pumpkin seeds, cranberries

Mains

TASTE
ALASKA

Pork Chop with Parsnip Purée bacon braised Brussels sprouts

Orecchiette with Eggplant & Pork Ragoût tomato, garlic, Asiago cheese

Tri-Tip Beef with Button Mushrooms * potato croquette, spring vegetable

Beef Bourguignon parsley potato, mushrooms, lardons

Garlic-Herb Roasted Chicken avocado, tomato and corn salad

Rustic Home-Made Lasagna tomato sauce, basil

Alaskan Rockfish, Avocado, Roma Tomato * coconut black rice

Broiled Salmon with Herb Mustard Glaze * roasted leeks, pepper, mashed potatoes

Vegan Smoky Sweet Corn, Tofu Fritters V vegetable caponata

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Desserts

Strawberry Rhubarb Crisp French vanilla ice cream

Coconut Custard Pie whipped cream, mango sauce

Chocolate Caramel Tart crushed honeycomb, cookie tuile

Raspberry Mousse Swiss Roll NS whipped cream, chocolate shavings

Artisan Cheese Selection cheddar, blue cheese, gruyere, roquefort

Brownie Pecan Sundae vanilla ice cream, brownie, pecan, sprinkles, caramel

Ice Cream of the Day Vanilla ice cream, Cookie Dough, Chocolate

LIQUID DESSERT OF THE DAY

LOVE POTION \$11.50 Chambord, Baileys and dash of grenadine on a keepsake glass

Cappuccino 3.75 **Espresso** 2.75