

COCKTAILS

Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 11

Cazadores Blanco Tequila, choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

Cosmopolitan 12

Absolut Citron, Cointreau, cranberry, lime

Ship Shape Manhattan 12

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

WINES

Holland America Line Sparkling Wine, Washington 10 | 40

Chateau Ste. Michelle Chardonnay, Washington 11 | 44

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

Beringer Knights Valley Cabernet Sauvignon, California 20.50 | 82

STARTERS

Bay Shrimp Cocktail *

Dutch cocktail sauce, boiled egg

Steak Tartare *

capers, gherkins pickles

Chicken, Sweetbreads And Mushroom Cream

puff pastry, Hollandaise sauce

Westland Salad 🌿

tomato, cucumber, egg, mustard dressing

Green Peas Soup

pumpernickel bread, speklappen

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

🌿 vegetarian

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.

MAINS

Bami Goreng

Indonesian stir-fried noodles, chicken and shrimp sate, peanut sauce, krupuk shrimp crackers

Hodge Podge Klapstuk *

braised beef brisket, carrots, potatoes, onions, butter gravy

Beef Tenderloin, Mushrooms *

chateau 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

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 tartare sauce, tonkatsu, Asian mushroom, shishito pepper

DESSERTS

Crème Brûlée

burnt sugar

Tompouce

puff pastry, vanilla custard, royal icing

Apple Pie NS

vanilla ice cream

Lindt Chocolate Tulip

chocolate cream, flourless chocolate sponge

Lindt Hot Chocolate Fudge Sundae

vanilla ice cream, chocolate chunks, stroopwafel