

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, Cointeau, lemon

SHIP SHAPE MANHATTAN 12
Buffalo Trace Bourbon, Carpano Antica,
Noilly Prat Dry, Angostura Bitters
bitters

WINES

Holland America Line Sparkling Wine 10 | 40
Washington

Chateau Ste. Michelle Chardonnay 11 | 44
Washington

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

Oberon Cabernet Sauvignon 17 | 68
California

STARTERS

Grilled Asparagus and Artichoke
hazelnut-yogurt

Jumbo Shrimp Cocktail
horseradish cocktail sauce

Escargot Bourguignon
herb garlic butter, Burgundy wine, French bread

Cream of Four Mushroom Soup
chive oil

Apple, Pear and Cucumber Salad
frisée, dried cherries, blue cheese crouton

French Onion Soup
Gruyere cheese crouton

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

 Vegetarian  Gluten-Free  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

Beef Tenderloin Oscar
crab meat, asparagus, yukon potatoes, béarnaise

Tangerine Glazed Duck Breast *
wild rice potato pancake, red cabbage, snow peas

Ricotta and Spinach Tortellini
arrabiata sauce, grilled vegetables

Pan Fried Sea Bass with Apples
cabbage, slaw

Vegan Crusted Portabella Mushroom
butter bean mash

Dried-Cherry and Thyme Coated Salmon *
pilaf rice, green beans, caramelized red onions

Garlic-Herb Roasted Chicken
avocado-corn tomato salsa

New York Strip Loin Steak Fries *
garlic-herb butter

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

Dulce De Leche & Coconut Tart
Vanilla Ice cream

Warm Chocolate Lava Cake
orange cream

Tiramisu
mascarpone cream, coffee, and Kahlúa sponge cake

Hot Fudge Sundae
vanilla ice cream, warm chocolate ganache, chopped nuts,
marshmallows, whipped cream

Crème Brûlée
burnt sugar

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