

Drinks

Dutch 75 \$11 De Lin Gin, Holland America sparkling Wine, fresh lemon juice

Cazadores Margarita \$11 Cazadores Blanco Tequila, Lime, Cointreau

Cosmopolitan \$12 Absolut Citron vodka, Cointreau, cranberry, lime



Sitka Spritz \$11 Cynar, passionfruit, lemon, Holland America sparkling wine



PNW Penicillin \$16 Westland Flagship Single Malt, fresh lemon, ginger-honey syrup, float of Westland Peated Single Barrel Select



Featured Beer \$7.75 Bud Light



Taste the flavors of Alaska on board with regionally inspired local dishes and ingredients.

Appetizers



Alaska Breaded Cod Slider * brioche roll, malt vinegar aioli, cabbage slaw

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



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



Vegetarian



Gluten Free



Non-Dairy



No Sugar Added

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 food borne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

Mains



Pork Medallions with Huckleberry Jam *

roasted garlic, sweet potato mash, parsnip chips, brussels sprouts

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 Alaska Salmon Bowl * black bean corn salsa, avocado rice

Rustic Home-Made Lasagna tomato sauce, basil

New York Striploin Steak Fries* garlic-herb butter

Seared Alaska Fresh Rockfish * saffron risotto, fresh mussels, fresh clams, peppers

Vegan Curried Cutlet 🌱 Indian spices, garbanzo beans, tomato sauce, bok choy

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

Peach Crips French vanilla ice cream

Passion Fruit Mousse Cake passion fruit ganache, whipped cream

Chocolate Fudge Brownie Cheesecake candied pecans, marshmallow

Lemon Torte 🇺🇸 lemon cream

Artisan Cheese Selection

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Ice Cream of the Day vanilla ice cream, coconut, triple chocolate NSA

Cappuccino 3.75 **Espresso** 2.75