

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

Ship Shape Manhattan 12
Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

WINES

Perrier-Jouët Grand Brut, Champagne, France 21 | 84

Caymus Conundrum White Blend, California 13.50 | 60

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

Grgich Hills Morimoto Dream Cabernet Sauvignon, California 25 | 100

STARTERS

Grilled Asparagus and Artichoke GF
hazelnut-yogurt

Jumbo Shrimp Cocktail GF
horseradish cocktail sauce

Scallop and Crab Gratin
onion ciabatta

Cream of Four Mushroom Soup V
chive oil

Apple, Pear, and Cucumber Salad V
frisee, dried cherries, blue cheese crouton

French Onion Soup
Gruyere cheese crouton

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

V Vegetarian ND Non-dairy GF Gluten-Free NS No Sugar Added

If you have a food allergy or intolerance, please inform your server before ordering.

* 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 * GF
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 * GF
cabbage, bacon

Vegan Crusted Portabella Mushroom V
butter bean mash

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

Garlic-Herb Roasted Chicken Breast
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 NS
mascarpone cream, coffee, and Kahlúa sponge cake

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

Crème Brûlée GF
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