

WINES

PINNACLE GRILL WINE PAIRING

A curated list of hand selected wines
Served in 3oz pours \$23

Holland America Line Sparkling Wine
Washington

Cloudy Bay Sauvignon Blanc
New Zealand

Rocky Pond 11 Dams Bordeaux Blend
Washington

FEATURED WINES

Taittinger Brut Champagne, FR
22 glass / 88 bottle

**Domaine Du Vieux
Châteauneuf-du-Pape Blanc, FR**
16 glass / 64 bottle

Conundrum White Blend, CA
16 glass / 64 bottle

**Willamette Valley Vineyards
Whole Cluster Pinot Noir, OR**
15.50 glass / 62 bottle

Rocky Pond 11 Dams Bordeaux Blend, WA
14 glass / 56 bottle

Oberon Cabernet Sauvignon, CA
18 glass / 72 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 14
Double Dutch tonic, seasonal botanicals

Green Swizzle 14
Planteray 3 Star Rum, Velvet Falernum, lime,
absinth, soda, Angustura bitters

El Presidente 13
Planteray 3 Star Rum, vermouth blanc,
orange curacao, grenadine

Myrtle Bank Special Punch 13
Planteray 3 Star and Smith & Cross pot
stilled Jamaican rums, lime, demerara syrup,
cherry brandy, cayenne

Big Youth 13
Planteray Xaymaca Rum and Smith & Cross
rum, condensed milk, coconut water, bitters,
nutmeg

APPETIZERS

Table-Side Caesar Salad
heart of romaine, Parmesan,
croutons, anchovies

Vine Ripened Beefsteak Tomato Salad GF V
sliced purple onion, balsamic vinaigrette or
blue cheese dressing

Jumbo Lump Crab Cakes
cucumber, sweet chili-mustard

Lobster Bisque
crème fraîche, aged cognac

Steakhouse Wedge Salad by David Burke GF
crispy bacon, blue cheese, tomato, candied walnuts,
ranch dressing

Shrimp Cocktail GF
brandy-horseradish cocktail sauce

Clothesline Candied Bacon by David Burke GF ND
maple, black pepper, half-sour pickles

Ossetra Malossol Caviar * GF
crème fraîche, buckwheat blinis
\$50 Supplemental

ENTRÉES

**Braised Beef Short Ribs with
Chow Fun Noodles by David Burke**
wild mushrooms, carrots, scallions

Grilled Lamb Chops*
controne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass * GF
dill butter

Table-Side Dover Sole, Lemon Butter
boiled new potatoes
\$15 Supplemental

Panko Fried Stuffed Mushroom Caps V
Beyond Meat mince, vegan mayonnaise remoulade,
parsley, quinoa salad

**Mafaldine, Marinated Grilled Eggplant,
Burrata & Chiles** V
preserved lemon, Calabrian chili, olive oil

STEAKS

ADD A 5 OZ LOBSTER TAIL FOR \$12

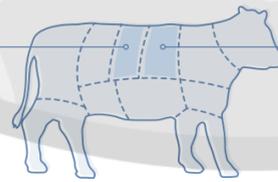
8oz
Filet Mignon *

12oz
New York Strip *

15oz
Boneless Rib Eye *

10oz
**American Wagyu
Strip Loin ***
\$28 Supplemental

36oz
**Tomahawk Bone-In
Rib Eye for Two ***
\$49 Supplemental



Choice of sauce: Shallot and Red Wine Bordelaise ♦ Green Peppercorn ♦ Béarnaise

ON THE SIDE

Creamed Spinach V GF

Asparagus with Hollandaise V GF

Roasted Baby Beets with Blue Cheese V GF

Mashed Potatoes V GF

Baked Potato V GF

French Fries V ND

Sautéed Mushrooms V GF

Beecher's Lobster Mac & Cheese
\$12 supplement

GF gluten-free ND non-dairy V vegetarian

* 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.

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection

CARIBBEAN

STARTERS

Jerked Chicken Bao
mint, coriander, tomato chutney

Crab & Shrimp Cakes
charred spring onion & pineapple salsa

ENTRÉES

Lobster Agnolotti
spiced tomato cream, crab butter

Yellow Tail Snapper * GF
golden curry, spiced orange marmalade, kumquat butter

Mojo Pork Chop *
pickled fennel & mango slaw, vermouth jus

12 oz Lobster Tail GF
broiled, lemon-garlic butter
\$19 Supplemental

DESSERT

Coconut Pudding ND GF
cinnamon, coconut flakes, caramelized banana

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An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items. Local sales taxes are applied as required.