

COCKTAILS

Dutch 75 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 12

Cazadores Tequila, Triple Sec, Lime Juice

Cosmopolitan 12

Absolut Citron, Cointreau, cranberry, lemon

Ship Shape Manhattan 13

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

WINES

Holland America Line Sparkling Wine, Washington 10 | 40

Chateau Ste. Michelle Chardonnay, Washington 12 | 48

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

Oberon Cabernet Sauvignon, California 18 | 72

STARTERS

Bay Shrimp Cocktail * GF

Dutch cocktail sauce, boiled egg

Steak Tartare * GF

capers, gherkins pickles

Chicken, Sweetbreads And Mushroom Cream

puff pastry, Hollandaise sauce

Westland Salad V GF

tomato, cucumber, egg, mustard dressing

Green Peas Soup

pumpernickel, speck ham

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

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

vegetarian V Gluten-Free GF No Sugar Added NS

* 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 saté, peanut sauce, krupuk shrimp crackers

Hodge Podge Klapstuk *

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

Beef Tenderloin, Mushrooms * GF

chateau potatoes, sauteed vegetables

Pan Fried Dover Sole, Lemon Butter *

parsley potatoes, asparagus, carrots

Vegan Braised Bell Pepper V GF

brown rice, tomato coulis

Pork Cordon Bleu

ham, gouda, green peas, carrots, Lyonnaise

Roasted Chicken

French fries, apple sauce

Salmon Fillet, Bay Shrimp*

saffron risoto, fennel

15 oz Pinnacle Grill Boneless Ribeye* 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO

Fresh Catch Grouper* 25

braised, soy ginger reduction, steamed baby bok choy, baby carrot

Yuzu Butter Grilled Lobster Tails 25

seasonal Asian greens

DESSERTS

Crème Brûlée

burnt sugar

Tompouce

puff pastry, vanilla custard, royal icing

Apple Pie NS

vanilla ice cream

Lindt Chocolate Tulip GF

chocolate cream, flourless chocolate sponge

Lindt Hot Chocolate Fudge Sundae

vanilla ice cream, chocolate chunks, stroopwafel