

COCKTAILS

Minty Elf Martini 11

Grey Goose Vodka, Crème de Cacao White, Peppermint Schnapps

Rudolph The Red Margarita 11

1800 Reposado tequila, Cointreau, pomegranate juice

White Christmas Mojito 11

Bacardi White rum, Malibu rum, coconut milk, mint, lime

The Nutcracker 11

Jameson Irish Whiskey, cranberry & orange juice, ginger syrup

WINES

Holland America Line Sparkling Wine 10 | 40

Washington

Chateau Ste. Michelle 12 | 48

Chardonnay, Washington

Sokol Blosser Evolution 14 | 56

Pinot Noir, Willamette Valley, Oregon

Oberon 18 | 72

Cabernet Sauvignon, California

STARTERS

Shrimp Martini *

citrus aioli, asparagus, olives

Chilled Lychees & Kiwi Wedges

mango, mint, raspberry

Prosciutto And Spiced Roasted Persimmon *

fennel-apple salad, grissini

Lobster And Crab Calypso Dip *

cream cheese, red pimento, spinach, crostini

Chicken And Wild Rice Soup

chicken dumplings, carrots, celery, thyme

Chilled Pineapple And Cucumber Soup

mint, Greek yogurt, ginger snap crisp

Nutcracker Salad

gourmet greens, radicchio, pear, dried cranberries, orange dressing, candied walnuts

French Onion Soup

Gruyere cheese crouton

Classic Caesar Salad

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

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.

An 18% service charge is automatically applied to all purchases.
Local sales taxes are applied as required.

MAINS

Four Cheese Tortellini

butternut squash, lemon cream, basil, Parmesan cheese

Roasted Christmas Turkey

apple and chestnut stuffing, gravy, cranberry relish, brussels sprouts, glazed yams, creamed potatoes, corn

Honey-Baked Ham

green beans with dates, bourbon sweet potato mash, cornbread dressing, spiced dry cherry chutney

Beef Tenderloin And Beer Batter Shrimps *

grilled Portobello mushrooms, asparagus, rice orzo pilaf, garlic-shallot butter

Halibut Red Beet Reduction*

chives, leeks, carrot purée

Mascarpone Soft Polenta

roasted tomatoes, grilled zucchini, roasted eggplant, arugula.

New York Striploin Steak*

steak fries, garlic herb butter

Garlic Herb Roasted Chicken

avocado - tomato corn salad

Apricot Glazed Salmon*

glazed vegetable, saffron new potato, soya, ginger

BY IRON CHEF MORIMOTO

Fresh Catch Grouper* 25

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

Yuzu Butter Grilled Lobster Tails 25

seasonal Asian greens

DESSERTS

Traditional English Plum Pudding

hot brandy sauce, vanilla cream

Jacques Torres White Chocolate Snowman

caramel mousse, fresh berries

Pumpkin Tart

pecan topping, whipped cream

Key Lime Mousse Éclairs

tropical fruit

Santa Sundae

vanilla ice cream, Bing cherries, butterscotch sauce, whipped cream, toasted walnuts

AFTER DINNER DRINKS

Disaronno Amaretto 10 .50

Rémy Martin VSOP 17

Highland Park Single Malt 13

Graham's Six Grapes Port 13

Solo Espresso 2.75

Cappuccino 3.75