

COCKTAILS

Classic Negroni 12

Bombay Sapphire Gin, Carpano Antica Vermouth, Campari

Yuzu Margarita 13

Cazadores Silver Tequila, lime juice, Yuzu, Agave

Gala Lemon Drop Martini 14

Chopin Vodka, Cointreau, lemon juice

Ship Shape Manhattan 13

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

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

Coppa, Burrata, Cantaloupe*

arugula, roasted pistachio, balsamic reduction

Jumbo Shrimp Cocktail* GF

horseradish cocktail sauce

Escargot Bourguignon

herb garlic butter, wine, French bread

Feta, Lentil Tabbouleh Salad V

cherry tomatoes, oak leaf, mint, lemon dressing

Tomato-Red Bell Pepper Bisque V

avocado cream

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

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

V Vegetarian GF Gluten-Free NS No Sugar Added

* 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

Baked Ricotta and Asparagus Filled Paccheri

pomodoro-basil sauce, Grana cheese

Espelette Beef Tenderloin, Shrimp* GF

whiskey sauce, buttermilk mashed potato

Roasted Rack of Lamb, Eggplant Purée, Pancetta-Fava Beans

merlot reduction

Gruyère-Brioche Crusted Sole*

potato gratin, green peas, spinach, butter sauce

Roasted Pumpkin Tart V

tempura broccoli, yogurt dressing, fig vincotto

New York Strip Loin, Steak Fries*

garlic herb butter

Garlic-Herb Roasted Chicken

avocado, tomato, corn salad

Dried-Cherry and Thyme Coated Salmon*

pilaf rice, green beans, caramelized onions

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 carrots

Yuzu Butter Grilled Lobster Tails 25

seasonal Asian greens

DESSERTS

Caramel Lava Cake GF

chocolate ganache

Crème Brûlée GF

burnt sugar

Black Forest Cake NS

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

Strawberry Romanoff GF

Grand Marnier, Chantilly cream

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