

FEATURED BEVERAGES

Cocktails

SIGNATURE LEMON DROP MARTINI Belvedere Vodka, Cointreau, lemon	12
CLASSIC NEGRONI Bombay Sapphire Gin, Campari, Carpano Antica Vermouth	11
YUZU MARGARITA Don Julio Blanco Tequila, lime, yuzu, agave	11.50
SHIP SHAPE MANHATTAN Buffalo Trace bourbon, Carpano Antica Vermouth, Dolin Dry Vermouth	12

Sparkling

	Glass	Bottle
1107 DOMAINE STE. MICHELLE BRUT Columbia Valley, Washington	11	44

1108 LE GRAND COURTAGE BRUT ROSÉ France	12	48
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White

1308 CHATEAU STE. MICHELLE CHARDONNAY Washington	11	44
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2303 BENZIGER SAUVIGNON BLANC California	12	48
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Red

1401 SOKOL BLOSSER EVOLUTION PINOT NOIR Willamette Valley, Oregon	13.50	54
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1705 BERINGER KNIGHT'S VALLEY CABERNET SAUVIGNON Napa Valley, California	19.50	78
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STARTERS

Andy Matsuda	SUSHI ROLL TRIO *  California roll with masago, spicy tuna volcano roll, asparagus-avocado roll
Ethan Stowell	BABY BEETS  hazelnut pesto, burrata, aged balsamic vinegar, olive oil
David Burke	CRAB CAKES "Baltimore spiced" tomato vinaigrette
Rudi Sodamin	ROASTED ZUCCHINI BISQUE apple, basil
Rudi Sodamin	COCONUT CRUSTED SHRIMP beet and green beans salad, palm hearts, lemon, chive vinaigrette

MAINS

Ethan Stowell	BAKED RIGATONI WITH ITALIAN SAUSAGE tomato sauce, oregano
David Burke	ROASTED SPICE CRUSTED PRIME RIB WITH WILD MUSHROOMS * vegetable stew, horseradish-mustard mousse
Ethan Stowell	BARRAMUNDI WITH PROSCIUTTO * lemon potato puree, tomato concasee, zucchini
Jonnie Boer	ROASTED CHICKEN WITH GNOCCHI fried corn, sour corn, pumpkin
Andy Matsuda	VEGETABLE TEMPURA UDON  asparagus, shitake mushroom, mirin-soya broth
David Burke	15 OZ PINNACLE GRILL BONELESS RIBEYE * Jack cheese polenta, sautéed greens, herb-beef reduction \$20
Morimoto	MORIMOTO EPICE LOBSTER TAILS * lemon foam, seasonal vegetable, jasmine rice \$25
Morimoto	YUZU FRESH BLACK COD * yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy \$25

DESSERTS

Jacques Torres	CHOCOLATE PUFF PASTRY CRAQUELIN pastry cream, praline
Rudi Sodamin	RICOTTA RASPBERRY TART vanilla ice cream
Rudi Sodamin	HAZELNUT MOUSSE CAKE <small>NO SUGAR ADDED</small> vanilla sponge cake, rum-flavored hazelnut mousse

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-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. An 18% service charge is automatically applied to all beverage purchases. Local sales taxes are applied as required.