

## FEATURED BEVERAGES

### Beer

**HEINEKEN** 7.75

### Cocktails

**SIGNATURE LEMON DROP MARTINI** 12  
Belvedere Vodka, Cointreau, lemon

**CLASSIC NEGRONI** 11  
Bombay Sapphire Gin, Campari, Carpano Antica Vermouth

**YUZU MARGARITA** 11.50  
Don Julio Blanco Tequila, lime, yuzu, agave

**SHIP SHAPE MANHATTAN** 12  
Buffalo Trace bourbon, Carpano Antica Vermouth, Dolin Dry Vermouth

### Sparkling

1107 **DOMAINE STE. MICHELLE BRUT** 11 50  
Columbia Valley, Washington

1108 **LE GRAND COURTAJE BRUT ROSÉ** 13 52  
France

### White

1308 **CHATEAU STE. MICHELLE CHARDONNAY** 11 44  
Washington

2303 **BENZIGER SAUVIGNON BLANC** 12 48  
California

### Red

1401 **SOKOL BLOSSER EVOLUTION PINOT NOIR** 13.50 54  
Willamette Valley, Oregon

1705 **BERINGER KNIGHT'S VALLEY CABERNET SAUVIGNON** 19.50 78  
Napa Valley, California

**GF** gluten-free   **ND** non-dairy   **V** 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.

## STARTERS

*Andy Matsuda* **SUSHI ROLL TRIO \* ND**  
California roll with masago, spicy tuna volcano roll, asparagus-avocado roll

*Ethan Stowell* **BABY BEETS V**  
hazelnut pesto, burrata, aged balsamic vinegar, olive oil

*David Burke* **CRAB CAKE**  
"Baltimore spiced" tomato vinaigrette

*Rudi Sodamin* **ROASTED ZUCCHINI BISQUE GF**  
apple, basil

*Rudi Sodamin* **COCONUT CRUSTED SHRIMP**  
beet and green beans salad, palm hearts, 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* **FRESH BRANZINO WITH PROSCIUTTO \***  
lemon-potato puree, tomato concassé, zucchini

*Jonnie Boer* **ROASTED CHICKEN WITH GNOCCHI**  
fried corn, sour corn, pumpkin

*Andy Matsuda* **VEGETABLE TEMPURA UDON V**  
asparagus, shitake mushroom, mirin-soy broth

*David Burke* **15 OZ PINNACLE GRILL BONELESS RIBEYE \***  
jack cheese polenta, sautéed greens, herb-beef reduction

*Morimoto* **MORIMOTO EPICE LOBSTER TAILS \***  
lemon foam, seasonal vegetable

*Morimoto* **YUZU FRESH BLACK COD \***  
yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

## DESSERTS

*Jacques Torres* **CHOCOLATE PUFF PASTRY CRAQUELIN**  
pastry cream, praline

*Rudi Sodamin* **RICOTTA RASPBERRY TART**  
vanilla ice cream

*Rudi Sodamin* **HAZELNUT MOUSSE CAKE NO SUGAR ADDED**  
vanilla sponge cake, rum-flavored hazelnut mousse

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.