

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.