
WINES

PINNACLE GRILL PAIRING

Our cellar master has hand selected featured wines for you to enjoy with your dinner.
Selected wines to accompany your meal, served in 3 oz pours.

\$20 supplement

LE GRAND COURTAGE BRUT ROSÉ

France

CLOUDY BAY SAUVIGNON BLANC

Marlborough, New Zealand

SILVERADO CABERNET SAUVIGNON

Napa Valley, California

FEATURED WINES

1103 Veuve Clicquot Yellow Label Brut, France	18 79
1203 Miraval Rosé, France	14 55
1361 Grgich Hills Chardonnay, California	19 83
1401 Sokol Blosser Evolution Pinot Noir, Oregon	12 47
1703 Oberon Cabernet Sauvignon, California	14 55
1712 Col Solare Cabernet Sauvignon, Washington	28 119

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, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

COCKTAILS

TABLE-SIDE

150TH GIN AND TONIC 14

De Lijn Gin, Fever Tree tonic, seasonal botanicals

THE

FEATURED COCKTAILS

CLASSIC NEGRONI

9.25

Bombay Sapphire Gin, Campari,
Carpano Antica Vermouth

RITZ COCKTAIL

12

Maraschino Liqueur, Courvoisier,
Cointreau, lemon, Champagne

YUZU MARGARITA

11

Don Julio Blanco Tequila, lime,
yuzu, agave

SLIGHTLY LESS THAN PERFECT MANHATTAN

11

Knob Creek, Carpano Antica Vermouth,
Dolin Dry Vermouth

.NET

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APPETIZERS

HEART OF ROMAINE CAESAR SALAD

Parmesan, garlic croutons, anchovies

STEAK TARTARE *

parsley, cornichon, capers, red onion

JUMBO LUMP CRAB CAKES

cucumber, sweet chili-mustard

ICEBERG WEDGE SALAD **GF**

buttermilk dressing, gorgonzola, bacon, tomato,
red onion, chives, toasted walnuts

LOBSTER BISQUE

crème fraîche, aged Cognac

JUMBO SHRIMP COCKTAIL **GF**

brandy-horseradish cocktail sauce

FOREST MUSHROOM SOUP **V**

truffle oil, crème fraîche, scallion churro

PANKO FRIED STUFFED MUSHROOM CAPS **V**

Beyond Meat mince, vegan mayonnaise remoulade, parsley

OSSETRA MALOSSOL CAVIAR *

crème fraîche, buckwheat blinis

\$50 supplement

SUGGESTED WINE PAIRING

Veuve Clicquot Yellow Label Brut, France 22 | 99

EXCLUSIVELY BY
DAVID BURKE

CLOTHESLINE CANDIED BACON **GF**

maple, black pepper, half sour pickles

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

A charge of \$7 will be added to your check per additional appetizer ordered.

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STEAK

EXCLUSIVELY BY
DAVID BURKE

BEEF TENDERLOIN WITH LOBSTER DUMPLINGS *

celery root purée, horseradish-bordelaise sauce, lobster béarnaise

FILET MIGNON *	8 oz
NEW YORK STRIP *	12 oz
BONELESS RIB EYE *	15 oz

36 oz TOMAHAWK BONE-IN RIB EYE FOR TWO *

\$35 supplement

MAKE IT SURF N' TURF

add a 5 oz lobster tail

\$10 supplement

16 oz USDA PRIME DRY AGED DELMONICO *

shallot confit, watercress, aged balsamic vinegar

\$20 supplement

CHOICE OF SAUCE

- shallot and red wine bordelaise • green peppercorn • béarnaise  • mustard and cognac sauce •

CHOICE OF SIDES

- creamed spinach • asparagus with Hollandaise • roasted baby beets with blue cheese •
- mashed potatoes • baked potato • French fries • sautéed mushrooms •
- Beecher's lobster mac & cheese *\$10 supplement* •

 gluten-free  non-dairy  vegetarian

A charge of \$15 will be added to your check per additional entrée ordered.

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CLASSICS, SEAFOOD & VEGETARIAN

CLASSICS

JIDORI CHICKEN BREAST **GF**

crispy artichoke, cremini mushroom, chili caramel,
roasted yellow beet

DOUBLE-CUT 14 oz KUROBUTA PORK CHOP *

caramelized onions, Walla Walla apple pan jus

GRILLED LAMB CHOPS * **GF**

Controne bean purée, garlic chips

THE

SEAFOOD

ALASKAN KING SALMON * **GF**

honey-lemon glaze, dill butter

SEARED JUMBO SCALLOPS *

parsnip chips, cauliflower risotto, pumpkin seed oil

BAKED ALASKAN HALIBUT *

porcini, panko, dilled leeks, Champagne vinaigrette

12 oz MAINE LOBSTER TAIL

steamed or broiled, lemon-garlic butter

\$15 supplement

.NET

VEGETARIAN

HEIRLOOM TOMATO AND EGGPLANT TARTE TATIN **V**

pickled mustard seeds, pesto, arugula

BEYOND MEAT KOFTA **V**

tomato, cucumber and bulgur wheat salad,
chermoula vinaigrette

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

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DESSERTS & DRINKS

DESSERTS

KEY LIME PIE

whipped cream

NOT-SO-CLASSIC BAKED ALASKA

Ben and Jerry's Cherry Garcia ice cream, Bing cherries jubilee

JACQUES TORRES CHOCOLATE SOUFFLÉ

vanilla Chantilly foam, crème anglaise

THE

CRÈME BRÛLÉE

vanilla bean

ICE CREAM OR SORBET

ASSORTMENT OF INTERNATIONAL CHEESES

SINGLE MALTS & LIQUEURS

COGNACS & ARMAGNAC

The Macallan Select Oak	13	Armagnac	10
Dalmore 12 years Single malt	11	Rémy Martin V.S.O.P.	12
Glenmorangie Single Malt	11	Courvoisier Napoleon	13
Grand Marnier	8	Rémy Martin XO	21
Drambuie	8	Rémy Martin Louis XIII (1 oz)	115

COFFEE

solo espresso	2.50	cappuccino	3.50
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