

Rudi's

— SEL DE MER —

Appetizers

*** FRUITS DE MER** **GF**
serves two
langoustine, crab claws, jumbo shrimp, mussels, clams, oysters — *\$25 supplement* (upon availability)

*** TRIO OF SEAFOOD SALAD** **GF**
Dungeness crab meat, bay shrimp, tuna

HOT SMOKED SALMON **GF**
cucumber-apple tzatziki

MARINATED LOBSTER
micro lettuce, lemon olive oil, grapefruit segments, potato confit

CLASSIC BAKED ESCARGOTS
garlic, parsley, Pernod butter

*** FOIE GRAS DE CANARD AU CASSIS**
duck liver, cassis, crusty brioche

*** PRIME BEEF STEAK TARTARE**
prepared in the classic style

CRAB BISQUE
brandy, cream

*** TUNA SALADE NIÇOISE** **GF** **ND**
tomato, Mediterranean olives, potatoes, green beans, red onions

FRIED CALAMARI PERSILLADE **ND**
roasted garlic mayonnaise

*** TRADITIONAL CURED SMOKED SCOTTISH SALMON**
blinis, sour cream, chives

*** OSSETRA MALOSSOL CAVIAR**
serves two
crème fraîche, buckwheat blini — *\$70 supplement*

GF gluten-free **ND** non-dairy **V** vegetarian
If you have a food allergy or intolerance, please inform your server before placing your order.

* 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.

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Entrées



*** GRILLED SHRIMP PROVENÇALE** **GF**
saffron rice pilaf

BOUILLABAISSE MARSEILLAISE **ND**
red mullet, lobster claw, sole, shrimp, snapper, clams, mussels, tomatoes, saffron, potato, fennel, orange zest, baguette and rouille

12OZ BROILED MAINE LOBSTER TAIL **GF**
brown lemon butter

*** GRILLED SEAFOOD PLATTER** **GF** **ND**
scallops, jumbo shrimp, salmon

*** WHOLE DOVER SOLE MEUNIÈRE**
butter, parsley

Seafood of the Day

*** FRESH FISH**
prepared grilled, steamed, or pan fried

served with your choice of house-made sauce:
tapenade, sauce vierge, tartare sauce,
lemon butter, basil-walnut pesto, or green tomato salsa

WHOLE LOBSTER
prepared grilled, broiled, or poached
(upon availability)



*** STEAK FRITES**
broiled tenderloin steak, pepper sauce, crispy onions

*** WHOLE RACK OF LAMB**
Pommery mustard brioche crust,
potato vegetable gratin, rosemary jus

*** DUCK À L'ORANGE** **GF**
serves two
braised cipollini onions, rissole potatoes,
petite legumes, orange glaze

SOUFFLÉ AU FROMAGE **V**
double baked goat cheese soufflé, mixed salad



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Chef Rudi's Specialties

COQ AU VIN
chicken, red wine sauce, root vegetables, mushrooms,
smoked bacon, roasted celeriac purée

*** TOURNEDOS ROSSINI**
filet mignon, foie gras, black truffle, Madeira sauce

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Sides

CAULIFLOWER PURÉE **GF** **V**

HARICOTS VERTS **GF** **V**

RATATOUILLE **GF** **V**

POMMES FRITES **V**

POMMES PURÉE **V**

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Desserts

APPLE TARTE TATIN
cinnamon gelato

RUDI'S FACE TO FACE CHOCOLATE
fruit creation

PROFITEROLES
hot chocolate sauce, Chantilly cream

CRÊPES SUZETTE
vanilla gelato

SALZBURGER NOCKERL
serves two or more
Austrian-style berry soufflé

ARTISANAL FRENCH CHEESES
dried fruits, nuts, artisan crackers

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

LES VINS

Aperitif

Suggestion de notre Mixologue

POUSSE RAPIÈRE

Pousse Rapière Armagnac liqueur,
Vin Sauvage, Traditional Method
8.95

Aperol.....	7.50
Campari.....	7.50
Dubonnet Rouge	7.00
Lillet Blanc.....	7.00
Pernod.....	7.50
Noilly Prat Vermouth.....	7.00

COGNAC

Calvados.....	7.00
Courvoisier V.S.....	8.50
Courvoisier V.S.O.P.....	9.50
Hennessy V.S.....	9.00
Armagnac.....	10.00
Courvoisier Napoleon.....	13.00
Rémy Martin V.S.O.P.....	12.00
Rémy Martin XO.....	21.00
Rémy Martin Louis XIII.....	115.00

LIQUEUR

DOM Benedictine.....	7.00
Chambord	7.00
Cointreau.....	8.00
Grand Marnier	8.00
Grand Marnier Centenaire.....	12.50
St. Germain Elderflower.....	7.00

BIERE

La Trappe Dubbel.....	8.00
La Trappe Tripel	8.00
Duvel.....	8.00
Leffe Tripel	8.00
Lindemans Framboise	8.00

Les CHAMPAGNES



ET VINS MOUSSEUX

JS90* VEUVE CLICQUOT BRUT, CHAMPAGNE

bright, crisp and has attractive fresh lemon and peach-fruit flavors with pastry notes and pithy lemon

5oz 18 | bottle 79

LE GRAND COURTAGE BRUT ROSÉ, FRANCE

flavors of fresh strawberry and raspberry combine with notes of lilac and violets, delicate balance of dryness and acidity lingers with flavors of red fruit

5oz 11 | bottle 41

JS90* TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE

well balnaced rich berry fruits, background spices, with strawberry and wild-cherry flavors

bottle 105

JS90* 2008 LOUIS ROEDERER CRISTAL BRUT, CHAMPAGNE

balanced dried mangos and lemons, full body, dried fruit with a pretty, tangy finish

bottle 279

JS90* DOM PÉRIGNON, CHAMPAGNE

sliced-apple and mango character with a creamy texture

bottle 199

JS90* RUINART BLANC DE BLANCS, CHAMPAGNE

aromas of lemons, grapefruit, honey, fresh floral notes, stone fruits and toasty autolysis, with a palate of peach custard and lemon crème brûlée

bottle 139

Les ROSÉS

JS90* DOMAINE D'ESCLANS WHISPERING ANGEL, CÔTES DE PROVENCE

lilacs, rose, strawberry, and peach with a medium body and a palate of fruit and acidity which is bright and lively

bottle 45

JS90* DOMAINE OTT, CÔTES DE PROVENCE

refined and beautiful with sliced apples, lemon rind and white peaches, medium body, bright acidity

bottle 75

DOMAINE HOUCHART "SAINTE VICTOIRE," CÔTES DE PROVENCE

ripe fruit gives a full-bodied style with both acidity and a spicy, peppery character

5oz 10 | bottle 39

JS90* MIRAVAL, CÔTES DE PROVENCE

dried citrus, white pepper and pomegranate, full body, refreshing acidity

5oz 14 | bottle 55



Les BLANCS

LABOURÉ-ROI CHABLIS PREMIER CRU, BURGUNDY

notes of peach, lemon and honey with bright acidity and hints of flint

5oz 15 | bottle 59

JS90* PASCAL JOLIVET SANCERRE SAUVAGE, LOIRE VALLEY

deep and rich white with dried-pear and apple character in addition to a subtle flint undertone, full-bodied and dry

5oz 18 | bottle 75

DOMAINE LES SALICES CHARDONNAY, PAYS D'OC

lightly oaked Chardonnay with hints of honey and apple

bottle 40

JS90* LOUIS LATOUR POUILLY-FUISSÉ, BURGUNDY

firm and fruity, fresh and minerally with hints of salt and chalk, medium body and notes of lemon and mango

bottle 55

Les ROUGES

JS90* JOSEPH DROUHIN VOSNE-ROMANÉE, BURGUNDY

wild cherry, nutmeg, camphor wood and leather with a balance between tannin and acidity

bottle 169

JS90* CARRUADES DE LAFITE ROTHSCHILD PAUILLAC, BORDEAUX

blackberries, dried mushrooms, blackcurrants, notes of salt and minerals, full-bodied, intense and lively finish

bottle 289

CHÂTEAU DES TROIS TOURS, BORDEAUX

aromas of lightly caramelised red fruit, cherry and blackcurrant, with a subtle palate and voluminous tannins

5oz 9 | bottle 36

JS90* CAMILLE DE LABRIE, BORDEAUX

black olive, chocolate and plum undertones, medium to full body, round and soft tannins and a juicy finish

5oz 10 | bottle 41

JS90* CLARENDELLE ROUGE INSPIRED BY HAUT-BRION, BORDEAUX

soft bouquet of liquorice and blackcurrant, velvety texture, refined balance of high-quality tannins

bottle 43

CHÂTEAU DU TRIGNON, CÔTES DU RHÔNE

hints of minerality, blueberry and blackberry, velvet tannins, brisk acidic backbone

bottle 40

JS90* All wines have consistently scored 90 points or above in recent vintages from James Suckling.

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.