

COCKTAILS

CLASSIC NEGRONI	10.75
YUZU MARGARITA	11
SIGNATURE LEMON DROP MARTINI	10.75
SLIGHTLY LESS THAN PERFECT MANHATTAN	12

WINES

DOMAINE STE. MICHELLE BRUT Columbia Valley, Washington 11 glass, 44 bottle
CHATEAU STE. MICHELLE CHARDONNAY Washington 11 glass, 40 bottle
SOKOL BLOSSER EVOLUTION PINOT NOIR Willamette Valley, Oregon 13 glass, 52 bottle
BERINGER KNIGHTS VALLEY CABERNET SAUVIGNON California 18 glass, 72 bottle

AFTER DINNER

DISARONNO AMARETTO	9
REMY MARTIN VSOP	15
HIGHLAND PARK SINGLE MALT	12.50
GRAHAM'S 6 GRAPES PORT	11
SOLO ESPRESSO	2.50
CAPPUCCINO	3.50



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

STARTERS

ROASTED BEETS AND ORANGE SEGMENTS

pistachio, feta cheese

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

ESCARGOTS BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

SUNCHOKE SOUP

chipotle powder, toasted pumpkin seeds, chive oil

APPLE, PEAR AND CUCUMBER SALAD

frisée, dried cherries, bleu cheese crouton

MAINS

CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP *

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

TANGERINE GLAZED DUCK BREAST *

wild rice, potato pancake, red cabbage, broccoli

GNOCCHI BOLOGNESE

Italian sausage, tomato pasata, oregano, parsley

PAN-SEARED RAINBOW TROUT *

parsnip purée, arugula oil, roasted Italian vegetables

TRUFFLE MUSHROOM RISOTTO

Parmesan and mascarpone cheeses

LEMON GARLIC PASTA

spaghetti, beyond meat sausage, caper

“CREEPY DAL” MAKHANI

spicy thin lentil made of red kidney beans served with vegetable pulao

12 OZ. LOBSTER TAIL * \$20

wild rice pilaf, spinach, broiled cherry tomatoes, drawn butter

15 OZ. BONELESS RIBEYE * \$20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DESSERTS

BLUEBERRY LEMON CAKE

blueberry compote, lemon curd

WARM CHOCOLATE LAVA CAKE

orange Cream

TIRAMISÙ NO SUGAR ADDED

mascarpone cream, coffee and Kahlúa-soaked sponge cake

 gluten-free

 non-dairy

 vegetarian

 vegan

   spicy

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.