

FEATURED BEVERAGES

Beer

150TH HAL PILS 7.75
Pike Brewing Co.

Cocktails

SIGNATURE LEMON DROP MARTINI 10.75
Belvedere Vodka, Cointreau, lemon

CLASSIC NEGRONI 10.75
Bombay Sapphire Gin, Campari, Carpano Antica Vermouth

YUZU MARGARITA 11
Don Julio Blanco Tequila, lime, yuzu, agave

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

Sparkling

Glass Bottle

1107 DOMAINE STE. MICHELLE BRUT 11 44
Columbia Valley, Washington

1108 LE GRAND COURTAGE BRUT ROSÉ 13 52
France

White

1308 CHATEAU STE. MICHELLE CHARDONNAY 11 40
Washington

2303 BENZIGER SAUVIGNON BLANC 12 48
California

Red

1401 SOKOL BLOSSER EVOLUTION PINOT NOIR 13 52
Willamette Valley, Oregon

1705 BERINGER KNIGHT'S VALLEY CABERNET SAUVIGNON 18 72
Napa Valley, California

JoCoCruise

 gluten-free  non-dairy  vegetarian  vegan

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.

STARTERS

Andy Matsuda SUSHI ROLL TRIO *
cucumber asparagus roll, mango cucumber roll, avocado roll

Ethan Stowell DO-DOOT DO-DOO DO-DOOT BABY BEETS 
hazelnut pesto, burrata, aged balsamic vinegar, olive oil

David Burke CRAB CAKE
"Baltimore spiced" tomato vinaigrette

Rudi Sodamin ROASTED ZUCCHINI BISQUE  
apple, basil

Rudi Sodamin JOCOCONUT 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

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

David Burke HALIBUT WITH PROSCIUTTO *
lemon - potato puree, tomato concasee, zucchini

Andy Matsuda VEGETABLE TEMPURA RAMEN 
asparagus, shitake mushroom, mirin-soy broth

VEGETABLE CURRY WITH JASMINE RICE 
cauliflower florets, root vegetables, pearl onions slowly simmered in coconut cream and curry spices, forbidden rice

David Burke 15 OZ PINNACLE GRILL BONELESS RIBEYE *
\$20 Jack cheese polenta, sautéed greens, herb-beef reduction

INDULGE 12 OZ LOBSTER TAIL
\$20 wild rice, spinach, broiled cherry tomatoes, drawn butter

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

ASIAN TROPICAL FRUIT 
jasmine tea lemon grass syrup, sorbet

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.