



DRINKS

Cocktails

Classic Negroni 11

Yuzu Margarita 11

Signature Lemon Drop Martini 12

Slightly Less Than Perfect Manhattan 12

Wines

Domaine Ste. Michelle Brut 11 | 44
Columbia Valley, Washington

Chateau Ste. Michelle Chardonnay 11 | 44
Columbia Valley, Washington

Sokol Blosser Evolution
Pinot Noir 13.50 | 54
Willamette Valley, Oregon

Cline Zinfandel 12 | 48
California

AFTER DINNER

Disaronno Amaretto 9.25

Remy Martin VSOP 15

Highland Park Single Malt 12

Graham's Six Grapes Port 12

Solo Espresso 2.75

Cappuccino 3.75


STARTERS

Roasted Beets and Orange Segments  
pistachio, citrus

Escargots Bourguignon
herb garlic butter, Burgundy wine, French bread

Jumbo Shrimp Cocktail
horseradish cocktail sauce

Sunchoke Soup
chipotle powder, toasted pumpkin seeds, chive oil

Apple, Pear and Cucumber Salad 
frisée, dried cherries, blue cheese crouton

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




MAINS


Cracked Pepper Tenderloin with Grilled Shrimp *
sauteed spinach, green beans, caramelized pineapple, balsamic reduction

Tangerine Glazed Duck Breast *
wild rice potato pancake, red cabbage, green beans

The Troutier Wilds (Pan-Seared Trout) * **GF**
parsnip purée, arugula oil, roasted Italian vegetables

Ricotta and Spinach Tortellini
arrabbiata sauce, grilled vegetables

Cauliflower Steak 
tahini, couscous, za'atar, asparagus

Fellowship of the Grains (Creamy Quinoa and White Bean Risotto) 
olive oil, shredded vegan cheese

Morimoto Epice Lobster Tails* \$25
lemon foam, seasonal vegetable, jasmine rice

Yuzu Fresh Black Cod * \$25
yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

Steak Tastes Better Steak * \$20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

Salmon with Amber Beer Bearnaise * **GF**
maple glazed carrots, crispy mashed potato cakes

Garlic Herb Roasted Chicken **GF**
avocado-corn tomato salsa

DESSERTS

Dulce de Leche and JoCoconut Tart
sweet coconut flakes

Mount Doom (Warm Chocolate Lava Cake) **GF**
orange cream

Vanilla-Lime Panna Cotta **GF** 
blueberry compote, basil cress

Tiramisu NO SUGAR ADDED
mascarpone cream, coffee and Kahlua-soaked sponge cake

 vegan  vegetarian **GF** gluten free **ND** non-dairy **NS** no sugar added

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

An 18% service charge is automatically applied to all purchases. Local sales taxes are applied as required.

*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.