

## FEATURED BEVERAGES

### Cocktails

SIGNATURE LEMON DROP MARTINI Belvedere Vodka, Cointreau, lemon	12
CLASSIC NEGRONI Bombay Sapphire Gin, Campari, Carpano Antica Vermouth	11
YUZU MARGARITA Don Julio Blanco Tequila, lime, yuzu, agave	11.50
SHIP SHAPE MANHATTAN Buffalo Trace bourbon, Carpano Antica Vermouth, Dolin Dry Vermouth	12

### Sparkling

	Glass	Bottle
1107 DOMAINE STE. MICHELLE BRUT Columbia Valley, Washington	11	44
1108 LE GRAND COURTAGE BRUT ROSÉ France	12	48

### White

1308 CHATEAU STE. MICHELLE CHARDONNAY Washington	11	44
2303 BENZIGER SAUVIGNON BLANC California	12	48

### Red

1401 SOKOL BLOSSER EVOLUTION PINOT NOIR Willamette Valley, Oregon	13.50	54
1705 BERINGER KNIGHT'S VALLEY CABERNET SAUVIGNON Napa Valley, California	19.50	78



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

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian. \* 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.

## STARTERS

<b>Andy Matsuda</b>	SUSHI ROLL TRIO * California roll with masago, spicy tuna volcano roll, asparagus-avocado roll
<b>Ethan Stowell</b>	BABY GOT BEETS (BABY BEETS ) hazelnut pesto, burrata, aged balsamic vinegar, olive oil
<b>David Burke</b>	CRAB CAKES "Baltimore spiced" tomato vinaigrette
<b>Rudi Sodamin</b>	ROASTED ZUCCHINI BISQUE apple, basil
<b>Rudi Sodamin</b>	JOCOCONUT CRUSTED SHRIMP beet and green beans salad, palm hearts, lemon, chive vinaigrette

## MAINS

<b>Ethan Stowell</b>	BAKED RIGATONI WITH ITALIAN SAUSAGE tomato sauce, oregano
<b>David Burke</b>	CHIRON BETA PRIME (ROASTED SPICE CRUSTED PRIME RIB WITH WILD MUSHROOMS) * vegetable stew, horseradish-mustard mousse
<b>Ethan Stowell</b>	BLACKENED MAHI-MAHI * lemon potato puree, tomato concasee, zucchini
<b>Jonnie Boer</b>	ROASTED CHICKEN WITH GNOCCHI fried corn, sour corn, pumpkin
<b>Andy Matsuda</b>	VEGETABLE TEMPURA UDON asparagus, shitake mushroom, mirin-soya broth
	CHILE RUBBED BUTTERNUT SQUASH STEAKS ranch dressing
<b>David Burke</b>	STEAK TASTES BETTER STEAK * \$20 Jack cheese polenta, sautéed greens, herb-beef reduction
<b>Morimoto</b>	MORIMOTO EPICE LOBSTER TAILS * \$25 lemon foam, seasonal vegetable, jasmine rice
<b>Morimoto</b>	YUZU FRESH BLACK COD * \$25 yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

## DESSERTS

<b>Jacques Torres</b>	CHOCOLATE PUFF PASTRY CRAQUELIN pastry cream, praline
<b>Rudi Sodamin</b>	RICOTTA RASPBERRY TART vanilla ice cream
	CHOCOLATE MINI GATEAU pistachio-orange crunch
<b>Rudi Sodamin</b>	HAZELNUT MOUSSE CAKE <small>NO SUGAR ADDED</small> vanilla sponge cake, rum-flavored hazelnut mousse

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.