
APPETIZERS

JUMBO SHRIMP COCKTAIL

brandy horseradish cocktail sauce

STEAK TARTARE *

parsley, cornichon, capers, red onion

JUMBO LUMP CRAB CAKES

cucumber, sweet chili-mustard

ICEBERG WEDGE SALAD

buttermilk dressing, gorgonzola, bacon, tomato,
red onion, chives, toasted walnuts

OSSETRA MALOSSOL CAVIAR *

crème fraîche, buckwheat blini
(\$70 supplement)

FOREST MUSHROOM SOUP

truffle oil, crème fraîche, scallion churro

LOBSTER BISQUE

crème fraîche, aged cognac

HEART OF ROMAINE CAESAR SALAD

Parmesan, garlic croutons, anchovies

EXCLUSIVELY BY DAVID BURKE

CLOTHESLINE CANDIED BACON

maple, black pepper, half sour pickles

 gluten-free  non-dairy  vegetarian

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STEAK

EXCLUSIVELY BY
DAVID BURKE

BEEF TENDERLOIN WITH LOBSTER DUMPLINGS *

celery root purée, horseradish bordelaise sauce, lobster béarnaise

PETITE FILET MIGNON *	7 oz
FILET MIGNON *	10 oz
NEW YORK STRIP *	12 oz
PORTERHOUSE *	18 oz
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TOMAHAWK BONE-IN RIB EYE *	36 oz
(\$40 supplement)	

MAKE IT SURF N' TURF 

add a 5 oz lobster tail

(\$10 supplement)

16 OZ USDA PRIME DRY AGED DELMONICO *

shallot confit, watercress, aged balsamic vinegar

(\$15 supplement)

SERVED WITH YOUR CHOICE OF SAUCE

shallot and red wine bordelaise • green peppercorn • béarnaise  • mustard and cognac sauce

 gluten-free  non-dairy  vegetarian

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

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CHOPS & CLASSICS

DOUBLE-CUT 14 oz KUROBUTA PORK CHOP *

caramelized onions, Walla Walla apple pan jus

JIDORI CHICKEN BREAST **GF**

crispy artichoke, cremini mushroom, chili caramel,
roasted yellow beet

GRILLED LAMB CHOPS * **GF**

controne bean purée, garlic chips

HEIRLOOM TOMATO AND EGGPLANT

TARTE TATIN **V**

pickled mustard seeds, pesto, arugula

EXCLUSIVELY BY DAVID BURKE

BRAISED SHORT RIBS WITH MUSHROOM CAVATAPPI

wild mushrooms, mushroom chips, truffle mousse

SIDES TO SHARE

CREAMED SPINACH **V**

ASPARAGUS WITH HOLLANDAISE **V**

SAUTÉED MUSHROOMS **V**

ROASTED BABY BEETS WITH BLUE CHEESE **GF**

MASHED POTATOES **V**

BAKED POTATO **GF**

FRENCH FRIES **GF ND V**

BEECHER'S LOBSTER MAC N' CHEESE (\$10 supplement)

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

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SEAFOOD

FROM THE PACIFIC NORTHWEST

ALASKAN KING SALMON * **GF**

honey-lemon glaze, dill butter

SEARED JUMBO SCALLOPS * **GF**

parsnip chips, cauliflower risotto, pumpkin seed oil

BAKED ALASKAN HALIBUT *

porcini, panko, dilled leeks, champagne vinaigrette

ALASKAN KING CRAB LEGS

chipotle aioli, sofrito, lemon-garlic butter
(\$18 supplement)

EXCLUSIVELY BY DAVID BURKE

12 oz BROILED LOBSTER WITH CORN AND BACON CRÊPES

drawn butter, lemon
(\$20 supplement)

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

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DESSERTS

JACQUES TORRES CHOCOLATE SOUFFLÉ

vanilla Chantilly foam, crème anglaise

NOT-SO-CLASSIC BAKED ALASKA

Ben and Jerry's Cherry Garcia ice cream, Bing cherries jubilee

KEY LIME PIE

whipped cream

CRÈME BRÛLÉE

vanilla bean

ICE CREAM OR SORBET

ASSORTMENT OF INTERNATIONAL CHEESES

DRINKS

PORTS & DESSERT WINES

Warre's Otima 10	7.50
Smith Woodhouse Reserve	7.50
Dow's Late Bottled Vintage	9
Graham's Six Grapes	11
Warre's Warrior	10.75
Errázuriz Late Harvest	
Sauvignon Blanc	11

COGNACS & ARMAGNAC

Hennessy V.S.	9
Courvoisier V.S.O.P.	9.50
Armagnac	10
Rémy Martin V.S.O.P.	12
Courvoisier Napoleon	13
Rémy Martin XO	21
Rémy Martin Louis XIII (1oz)	115

COFFEE & TEA

We proudly serve Rotterdam 1873 coffee and Harney & Sons tea varieties.

solo espresso	2.50
doppio espresso	3.25
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, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.