
APPETIZERS

TOMATO BROTH WITH SPICY LEMONGRASS CHICKEN **GF**
kaffir lime, cilantro

SPINACH ARUGULA SALAD **GF** **V**
avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola, air dried apples

GRILLED PRAWN BRUSCHETTA
primavera sauce, aged Asiago, balsamic fusion

BEEFSTEAK TOMATO AND BASIL **V**
red onion, pesto, extra virgin olive oil, balsamic reduction

CRAB CAKES **ND**
spiral shaved cucumber, sweet chili-mustard sauce

BEEF CARPACCIO * **GF**
pine nuts, crispy capers, Parmesan, mustard aioli

GF gluten-free **ND** non-dairy **V** 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.
An 18% service charge is automatically applied to all beverage purchases and specialty restaurant cover charges.
Local sales taxes are applied as required.

MAINS

BROILED ALASKAN KING SALMON * **GF**

lemon garlic herb splash, pilaf wild rice,
sautéed pancetta-spinach, Parmesan cheese

ALASKAN BLACK COD FILLET SANDWICH *

sour dough bread, cilantro relish, Asian slaw

WEST COAST-STYLE SEAFOOD CIOPPINO

clams, mussels, shrimp, Alaskan crab, halibut, tomato broth

BEEF TENDERLOIN WITH OREGON BLUE CHEESE *

grilled asparagus, scalloped potatoes

BEEF TRI-TIP SANDWICH WITH CARAMELIZED RED ONIONS *

toasted sour dough, BBQ sauce, tabbouleh salad

SHREDDED CHICKEN AND BIBB SALAD

hard-boiled egg, walnuts, orange segments, cucumber,
avocado, scallions, cherry tomatoes, Asian dressing

ROASTED JIDORI CHICKEN WITH PORCINI MUSHROOMS

cider vinegar jus, quinoa-forbidden rice cake, mâche salad, toasted pistachios

PINNACLE BURGER *

bacon jam, garlic chipotle aioli, Beecher's cheddar cheese,
cabernet red onions, avocado, French fries

WILD MUSHROOM RAVIOLI **V**

pesto cream sauce

GF gluten-free **ND** non-dairy **V** 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.
An 18% service charge is automatically applied to all beverage purchases and specialty restaurant cover charges.
Local sales taxes are applied as required.

DESSERTS

STRAWBERRY PAVLOVA **GF**
strawberry consommé, basil

FRESH BERRIES
sabayon

WARM FUDGE BROWNIE
coffee gelato, popcorn crunch

COCONUT TRIFLE
lime, pistachio

PREMIUM ICE CREAM
OR SORBET

ASSORTMENT OF
INTERNATIONAL CHEESES

COFFEE & TEA

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

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 and specialty restaurant cover charges.
Local sales taxes are applied as required.