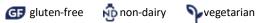
FEATURED BEVERAGES

Cocktails

LEMON DROP Absolut Citron Vodka, Lemon	10.75	
CLASSIC NEGRONI Bombay Sapphire Gin, Campari, Carpano Antica Vermouth	10.75	
YUZU MARGARITA Don Julio Blanco Tequila, lime, yuzu, agave	11	
SLIGHTLY LESS THAN PERFECT MANHATTAN Knob Creek Rye, Carpano Antica Vermouth , Dolin Dry Vern	11 mouth	
Sparkling	Glass	Bottle
DOMAINE STE. MICHELLE BRUT Columbia Valley, Washington	11	44
LE GRAND COURTAGE BRUT ROSÉ France	13	52
White	Glass	Bottle
PASCAL JOLIVET SAVAGE Sancerre France	24	98
Red	Glass	Bottle
SOKOL BLOSSER EVOLUTION PINOT NOIR Willamette Valley, Oregon	13	52
BORNE OF FIRE CABERNET SAUVIGNON Columbia Valley, Washington State		59

STARTERS

Andy Matsuda	SUSHI ROLL TRIO * spicy tuna volcano-asparagus avocado roll
Ethan Stowell	BEETS GF hazelnut pesto, burrata, aged balsamic vinegar, olive oil
David Burke	CRAB CAKE "Baltimore spiced" tomato vinaigrette
Rudi Sodamin	apple, basil
Rudi Sodamin	COCONUT CRUSTED SHRIMP beet and green beans salad, palm hearts, lemon, chive vinaigrette





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.

MAINS

Ethan Stowell	RIGATONI WITH ITALIAN SAUSAGE tomato sauce, oregano
David Burke	ROASTED SPICED CRUSTED PRIME RIB WITH WILD MUSHROOMS * vegetable stew, horseradish-mustard mousse
Jonnie Boer	ROASTED CHICKEN WITH GNOCCHI fried corn, sour corn, pumpkin
Ethan Stowell	BARRAMUNDI WITH PROSCIUTTO* Lemon-potato puree, tomato concasee, zucchini
Andy Matsuda	VEGETABLE TEMPURA UDON Pasparagus, shitake, mirin-soya broth
INDULGE	MORIMOTO FRESH BLACK COD YUZU * \$25 wild rice pilaf, spinach, broiled cherry tomatoes, drawn butter
	MORIMOTO EPICE LOBSTER TAILS * \$25 lemon foam, seasonal vegetables
David Burke	15 OZ PINNACLE GRILL BONELESS RIBEYE * \$20 shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

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
	ICE CREAMS AND HOT FUDGE SUNDAES

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% service charge automatically applied to all beverage purchases. Local sales taxes are applied as required.