

## FEATURED BEVERAGES

### Cocktails

<b>LEMON DROP</b> Absolut Citron Vodka, Lemon	10.75
<b>CLASSIC NEGRONI</b> Bombay Sapphire Gin, Campari, Carpano Antica Vermouth	10.75
<b>YUZU MARGARITA</b> Don Julio Blanco Tequila, lime, yuzu, agave	11
<b>SLIGHTLY LESS THAN PERFECT MANHATTAN</b> Knob Creek Rye, Carpano Antica Vermouth, Dolin Dry Vermouth	11

### Sparkling

	Glass	Bottle
<b>DOMAINE STE. MICHELLE BRUT</b> Columbia Valley, Washington	11	44
<b>LE GRAND COURTAGE BRUT ROSÉ</b> France	13	52

### White

	Glass	Bottle
<b>PASCAL JOLIVET SAVAGE</b> Sancerre France	24	98

### Red

	Glass	Bottle
<b>SOKOL BLOSSER EVOLUTION PINOT NOIR</b> Willamette Valley, Oregon	13	52
<b>BORNE OF FIRE CABERNET SAUVIGNON</b> Columbia Valley, Washington State		59

## STARTERS




**Andy Matsuda** **SUSHI ROLL TRIO \***  
spicy tuna volcano-asparagus avocado roll

**Ethan Stowell** **BEETS**   
hazelnut pesto, burrata, aged balsamic vinegar, olive oil

**David Burke** **CRAB CAKE**  
"Baltimore spiced" tomato vinaigrette

**Rudi Sodamin** **ROASTED ZUCCHINI BISQUE**  
apple, basil

**Rudi Sodamin** **COCONUT CRUSTED SHRIMP**   
beet and green beans salad, palm hearts, lemon, chive vinaigrette

 gluten-free  non-dairy  vegetarian

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**   
asparagus, 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.