

DRINKS

Royal Dutch 150 10

De Lijn Gin, sparkling wine, fresh lemon juice

Cazadores Margarita 10.75

Cazadores Blanco Tequila, Lime, Cointreau

Ship Shape Manhattan 12

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

Patrona Paloma 10.75

Patron Silver Tequila, fresh grapefruit, lime and soda

Cosmopolitan 12

Absolute Citron vodka, Cointreau, fresh sour mix, cranberry

Featured Beer 7.75

150th Hal Pils

STARTERS

Jumbo Shrimp Cocktail 

horseradish cocktail sauce

Roasted Beets, Orange Segments  

Pistachio, feta cheese

Escargots Bourguignon

herb garlic butter, Burgundy wine, French bread

Apple, Pear, and Cucumber Salad 

frisee, dried cherries, blue cheese crouton

Classic Caesar Salad

romaine lettuce, parmesan cheese, garlic croutons, caesar dressing, anchovies

Sunchoke Soup 

chipotle powder, toasted pumpkin seeds, chive oil

French Onion Soup

Gruyère cheese crouton

MAINS

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

Ricotta and Spinach Tortellini 

arrabbiata sauce, grilled vegetables

Cracked Pepper Tenderloin with Grilled Shrimp *  

sauteed spinach, green beans, caramelized pineapple, balsamic reduction

Tangerine Glazed Duck Breast *

wild rice potato pancake, red cabbage, snow peas

New York Strip Loin * 

fries, garlic-herb butter

Garlic-Herb Roasted Chicken 

Avocado-tomato corn salad

Pan-Seared Arctic Char* 

Parsnip puree, arugula oil, roasted italian vegetables

Grilled Salmon with Amber Beer Bearnaise * 

Maple-glazed carrots, crispy mashed potato cakes

Cauliflower Steak 

Tahini, couscous, za'atar, asparagus

Rustic Home-Made Lasagna

chunky tomato sauce, basil

MORIMOTO	Fresh Black Cod Yuzu* \$25
	yogurt miso pickle vegetables, kimchi eggplant, fried rice, garlic soy
FEATURED	Morimoto Epice Lobster Tails * 25
	lemon foam, seasonal vegetables
	12 oz. Pinnacle Grill Boneless Ribeye * 20
	shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DESSERTS

Dulce de Leche & Coconut Tart

vanilla ice cream

Warm Chocolate Lava cake

orange cream

Tiramisu 

mascarpone cream, coffee and kahlua sponge cake

Chocolate Hazelnut Bread Pudding warm rum vanilla sauce

Artisan Cheese Selection havarti, maaslander, chaumes, gouda

Ice Creams & Hot Fudge Sundae with Nuts

Espresso 2.50 Cappuccino 3.50

Mocha Mint in a souvenir glass \$ 9.25

Kahlua, Crème de Menthe and Crème de Cacao White

 Vegetarian  Gluten Free  Non-Dairy  No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order. *Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.