FEATURED BEVERAGES

Cocktails

LEMON DROP 10.75
Absolut Citron Vodka, Lemon

CLASSIC NEGRONI 10.75
Bombay Sapphire Gin, Campari, Carpano Antica Vermouth

YUZU MARGARITA 11
Don Julio Blanco Tequila, lime, yuzu, agave

SHIP SHAPE MANHATTAN **12**
Knob Creek Rye, Carpano Antica Vermouth , Dolin Dry Vermouth

Sparkling	*Glass*	*Bottle*
VEUVE CLICQUOT Yellow Label Brut Champagne, France	28	115

White	*Glass*	*Bottle*
CHATEAU STE. MICHELLE CHARDONNAY Columbia Valley	11	44
PASCAL JOLIVET SAUVAGE Sancerre France	24	98

Red	*Glass*	*Bottle*
ROBERT MONDAVI PINOT NOIR California	11	44
BERINGER CABERNET SAUVIGNON	18	72

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 ROASTED ZUCCHINI BISQUE
apple, basil ND

Rudi Sodamin COCONUT CRUSTED SHRIMP

GF gluten-free ND 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,

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

After Dinner Drink BANANA SPLIT IN A SOUVENIR GLASS $ 9.25
Amaretto, Crème de Cacao and Crème de Banana

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.