

## 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	
SLIGHTLY LESS THAN PERFECT MANHATTAN	11
Knob Creek Rye, Carpano Antica Vermouth, Dolin Dry Vermouth	

### Sparkling

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




### White

	Glass	Bottle
PASCAL JOLIVET SAVAGE	24	98
Sancerre France		
SOKOL BLOSSER EVOLUTION PINOT NOIR	13	52
Willamette Valley, Oregon		
BORNE OF FIRE CABERNET SAUVIGNON	59	
Columbia Valley, Washington State		

## 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

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 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* ROASTED FENNEL CRUSTED HALIBUT\*  
taggiasca olives, artichoke, roasted fennel, lemon mash
- Andy Matsuda* VEGETABLE TEMPURA UDON   
asparagus, shitake, mirin-soya broth

**INDULGE** 12 OZ LOBSTER TAIL \$20  
wild rice pilaf, spinach, broiled cherry tomatoes, drawn butter

*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

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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.