
WINES

PINNACLE GRILL PAIRING

Our cellar master has hand selected featured wines for you to enjoy with your dinner.
Selected wines to accompany your meal, served in 3 oz pours.

\$20 supplement

LE GRAND COURTAGE BRUT ROSÉ

France

CLOUDY BAY SAUVIGNON BLANC

Marlborough, New Zealand

SILVERADO CABERNET SAUVIGNON

Napa Valley, California

FEATURED WINES

	glass	bottle
103 Veuve Clicquot Yellow Label Brut, France	28	115
108 Le Grand Courtage Brut Rose, France	13	52
361 Grgich Hills Chardonnay, California	25	100
401 Sokol Blosser Evolution Pinot Noir, Oregon	13	52
705 Beringer Knight's Valley Cabernet Sauvignon, California	18	72

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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 is automatically applied to all beverage purchases, specialty restaurant cover charges
and for-purchase a la carte menu items. Local sales taxes are applied as required.

COCKTAILS

TABLE-SIDE COCKTAIL

DE LIJN GIN TONIC 13

Fever Tree tonic, seasonal botanicals

FEATURED COCKTAILS

CLASSIC NEGRONI 10.75

Bombay Sapphire Gin, Campari,
Carpano Antica Vermouth

RITZ COCKTAIL 12

maraschino liqueur, Courvoisier,
Cointreau, lemon, Champagne

YUZU MARGARITA 11

Cazadores Blanco Tequila, lime,
yuzu, agave

SHIP SHAPE MANHATTAN 12

Buffalo Trace Bourbon, Carpano Antica
Vermouth, Dolin Dry Vermouth

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APPETIZERS

TOMATO BROTH WITH SPICY LEMONGRASS CHICKEN **GF**

kaffir lime, cilantro

BEEFSTEAK TOMATO AND BASIL **V**

red onion, pesto, extra virgin olive oil, balsamic reduction

GRILLED PRAWN BRUSCHETTA

primavera sauce, aged asiago, balsamic fusion

SPINACH ARUGULA SALAD **GF V**

avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola, air dried apples

CRAB CAKES **ND**

spiral shaved cucumber, sweet chili-mustard sauce

BEEF CARPACCIO * **GF**

pine nuts, crispy capers, Parmesan, mustard aioli

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GF gluten-free **ND** non-dairy **V** vegetarian

A charge of \$5 will be added to your check per additional appetizer ordered.

* 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.

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MAINS

STEAKS AND BEEF

12 OZ PRIME STRIP LOIN *

baked potato, creamed spinach, green peppercorn, shallot confit, aged balsamic
\$10 supplement

BEEF TENDERLOIN WITH OREGON BLUE CHEESE *

grilled asparagus, scalloped potatoes

BEEF TRI-TIP SANDWICH WITH CARAMELIZED RED ONIONS *

toasted sour dough, BBQ sauce, tabbouleh salad

PINNACLE BURGER *

bacon jam, garlic-chipotle aioli, Beecher's Cheddar cheese, cabernet red onions, avocado, French fries

CLASSICS

SHREDDED CHICKEN AND BIBB SALAD

hard-boiled egg, walnuts, orange segments, cucumber, avocado, scallions, cherry tomatoes, Asian dressing

ROASTED JIDORI CHICKEN WITH PORCINI MUSHROOMS

cider vinegar jus, quinoa-forbidden rice cake, mâche salad, toasted pistachios

WILD MUSHROOM RAVIOLI 🌿

pesto cream sauce

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 gluten-free  non-dairy  vegetarian

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MAINS

SEAFOOD

BROILED LOBSTER TAILS

two 5 oz lobster tails, roasted Parmesan potatoes, orange beurre blanc sauce
\$15 supplement

LOBSTER ROLL

French fries
\$8 supplement

BROILED ALASKAN KING SALMON *

wild rice pilaf rice, sautéed pancetta-spinach, Parmesan cheese, lemon, herbs

ALASKAN BLACK COD FILLET SANDWICH *

sour dough bread, cilantro relish, Asian slaw

WEST COAST-STYLE SEAFOOD CIOPPINO

clams, mussels, shrimp, halibut, tomato broth

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DESSERTS & DRINKS

DESSERTS

STRAWBERRY PAVLOVA

strawberry consommé, basil

FRESH BERRIES

sabayon

WARM FUDGE BROWNIE

coffee gelato, popcorn crunch

COCONUT TRIFLE

lime, pistachio

PREMIUM ICE CREAM OR SORBET

ASSORTMENT OF INTERNATIONAL CHEESES

SINGLE MALTS & LIQUEURS

Grand Marnier	10
Drambuie	10
Glenmorangie Single Malt	11
Dalmore 12 Year Single Malt	12
The Macallan Select Oak	16

COFFEE

solo espresso	2.50	cappuccino	3.50
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