

FEATURED BEVERAGES

Cocktails

SIGNATURE LEMON DROP MARTINI Belvedere Vodka, Cointreau, lemon	10.75
CLASSIC NEGRONI Bombay Sapphire Gin, Campari, Carpano Antica Vermouth	9.25
YUZU MARGARITA Don Julio Blanco Tequila, lime, yuzu, agave	11
SLIGHTLY LESS THAN PERFECT MANHATTAN Knob Creek ye, Carpano Antica Vermouth, Dolin Dry Vermouth	11

Sparkling

DOMAINE STE. MICHELLE BRUT Columbia Valley, Washington	10	39
LE GRAND COURTAGE BRUT ROSÉ France	11	41

White

CLOS DU BOIS CHARDONNAY North Coast, California	11	41
CLOUDY BAY SAUVIGNON BLANC New Zealand	17	69

Red

SOKOL BLOSSER EVOLUTION PINOT NOIR Willamette Valley, Oregon	12	47
OBERON CABERNET SAUVIGNON Napa Valley, California	14	55

STARTERS

<i>Andy Matsuda</i>	SUSHI ROLL TRIO *  California rolls with masago, spicy tuna volcano roll, asparagus-avocado roll
<i>Ethan Stowell</i>	BABY BEETS  hazelnut pesto, fresh mozzarella, aged balsamic vinegar, olive oil
<i>David Burke</i>	CRAB CAKES “Baltimore spiced” tomato vinaigrette
<i>Rudi Sodamin</i>	CHICKEN LEEK CREAM SOUP  thyme, potato
<i>Rudi Sodamin</i>	COCONUT CRUSTED SHRIMP beet and green salad, water chestnut, chive vinaigrette

MAINS

	PENNE ARTICHOKE AND PROSCIUTTO garlic, white wine, olive oil, parmesan butter
<i>David Burke</i>	ROASTED SPICE CRUSTED PRIME RIB WITH WILD MUSHROOMS* vegetable stew, horseradish-mustard mousse
<i>Jonnie Boer</i>	ROASTED CHICKEN WITH GNOCCHI fried corn, sour corn, pumpkin
<i>David Burke</i>	FRESH BARRAMUNDI WITH PROSCIUTTO * lemon – potato purée, tomato concasée, zucchini
<i>Andy Matsuda</i>	VEGETABLE TEMPURA RAMEN NOODLES  asparagus, shitake mushroom, mirin-soy broth
<i>David Burke</i>	15 oz. BONELESS RIBEYE * \$20 shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach
INDULGE	12 oz. LOBSTER TAIL \$20 wild rice, spinach, broiled cherry tomatoes, drawn butter

DESSERTS

<i>Jacques Torres</i>	CHOCOLATE PUFF PASTRY CRAQUELIN pastry cream, praline
<i>Rudi Sodamin</i>	RICOTTA RASPBERRY TART vanilla ice cream
<i>Rudi Sodamin</i>	HAZELNUT MOUSSE CAKE NO SUGAR ADDED vanilla sponge cake, rum-flavored hazelnut mousse

 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.

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. Local sales taxes are applied as required.