

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

Glass Bottle

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

Andy Matsuda	SUSHI ROLL TRIO *  California roll with masago, spicy tuna volcano roll, asparagus-avocado roll
	SWEET TOMATO AND FRESH BUFFALO MOZZARELLA aged balsamic vinegar, virgin olive oil, fresh focaccia bread
David Burke	CRAB CAKE “Baltimore spiced” tomato vinaigrette
Rudi Sodamin	ROASTED ZUCCHINI BISQUE  apple, basil
Rudi Sodamin	PANKO CRUSTED SHRIMP squash and green beans salad, bamboo shoots, chives vinaigrette

MAINS

Ethan Stowell	BAKED RIGATONI WITH ITALIAN SAUSAGE tomato sauce, oregano
David Burke	ROASTED SPICE CRUSTED PRIME RIB WITH WILD MUSHROOMS* vegetable stew, horseradish-mustard mousse
Jonnie Boer	ROASTED CHICKEN WITH GNOCCHI fried corn, sour corn, pumpkin
David Burke	HALIBUT WITH PROSCIUTTO * lemon – potato puree, tomato concasee, zucchini
Andy Matsuda	VEGETABLE TEMPURA RAMEN  asparagus, shitake mushroom, mirin-soy broth
David Burke	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

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

uten-free   on-dairy   egetarian

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.

