

March 14, 2024

# GALA

## COCKTAILS

### Classic Negroni 11

Bombay Sapphire Gin, Carpano, Antica Vermouth, Campari

### Yuzu Margarita 11.50

Cazadores Silver Tequila, lime, yuzu, agave

### Signature Lemon Drop Martini 12

Absolut Citron Vodka, Lemon

### Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

## WINES

### Domaine Ste. Michelle Brut 11|44

Columbia Valley, Washington

### Chateau Ste. Michelle 11|44

Chardonnay, Washington

### Sokol Blosser Evolution 13.50|54

Pinot Noir, Willamette Valley, Oregon

### Oberon 16|64

Cabernet Sauvignon, California

## STARTERS

### Pineapple Jumbo Shrimp Cocktail

cocktail sauce

### Carpaccio of Beef Tenderloin \*

parmesan cheese, herb parsley

### Escargot Bourguignon

herb garlic butter, Burgundy wine, French bread

### Date, Goat Cheese and Mixed Greens

apple, lime vinaigrette

### Moroccan Carrot Soup

goat cheese

### French Onion Soup

Gruyere cheese crouton

### Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items.

Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change

## MAINS

### Cheese Tortellini

spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

**Grilled Lamb Chops \* GF**  
quinoa-tabbouleh, tomato criolla

**Lobster & Fillet Mignon, Green Peppercorn Sauce \* GF**  
prawn rosti, asparagus, roasted butternut squash, cherry tomato

**Shrimp, Andouille & Grits**  
tomato sauce, citrus, roasted poblano pepper

**Broccoli Tomato Tart**   
Moroccan spiced roasted vegetables, quinoa

**Garlic-Herb Roasted Chicken GF**  
avocado, tomato and corn salad

**New York Strip Loin \* GF**  
steak fries, garlic herb butter

**Grilled Salmon with Capers and Dill \* GF**  
cilantro rice

**Morimoto Epice Lobster Tails \* 25**  
lemon foam, seasonal vegetable

**Yuzu Fresh Black Cod \* 25**  
yogurt miso pickle vegetables, Kimchi, fried rice, garlic soy

**15 Oz. Pinnacle Grill Boneless Ribeye\* 20**  
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

## DESSERTS

**Crème Brûlée**  
Grand Marnier custard, caramelized sugar

**Double Chocolate Cheesecake**  
white chocolate sauce

**Linzer Torte NS**  
hazelnut pastry shell, raspberry jam, pastry lattice veil

**Cookie Dough Sundae**  
vanilla ice cream, assorted cookie crumbs, chocolate sauce

**Banana Crisp**  
French vanilla ice cream

## AFTER DINNER DRINKS

**Disaronno Amaretto 9.25**

**Remy Martin VSOP 15**

**Highland Park Single Malt 12**

**Graham's 6 Grapes Port 12**

**Solo Espresso 2.75**

**Cappuccino 3.75**

 Vegetarian  Gluten Free  Non-Dairy  No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

Limited dietary requests may be accommodated at the Chef's discretion.

Complimentary off-menu supplemental items are no longer available.