

## FEATURED BEVERAGES

### Cocktails

**SIGNATURE LEMON DROP MARTINI** 12  
Belvedere Vodka, Cointreau, Lemon

**CLASSIC NEGRONI** 11  
Bombay Sapphire Gin, Campari, Carpano Antica Vermouth

**YUZU MARGARITA** 11.50  
Don Julio Blanco Tequila, lime, yuzu, agave

**SHIP SHAPE MANHATTAN** 12  
Vodka, Triple Sec, Fresh Lemon juice

### Sparkling

*Glass Bottle*

1107 **DOMAINE STE. MICHELLE BRUT** 11 44  
Columbia Valley, Washington

1108 **LE GRAND COURTAGE BRUT ROSÉ** 12 48  
France

### White

1308 **CHATEAU STE. MICHELE CHARDONNAY** 11 44  
Washington

2303 **BENZINGER SAUVIGNON BLANC** 12 48  
California

### Red

1401 **SOKOL BLOSSER EVOLUTION PINOT NOIR** 13.50 54  
Willamette Valley, Oregon

1705 **BERINGER KNIGHT'S VALLEY CABERNET SAUVIGNON** 19.50 78  
Napa Valley, California

**GF** gluten free **ND** non-dairy **V** vegetarian **NS** no sugar added

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.

## STARTERS

*Andy Matsuda* **SUSHI ROLL TRIO \* ND**  
california roll with masago, spicy tuna volcano roll, asparagus-avocado roll

*Ethan Stowell* **BABY BEETS V**  
cashew pesto, burrata, aged balsamic vinegar, olive oil

*David Burke* **CRAB CAKE**  
"baltimore spiced" tomato vinaigrette

*Rudi Sodamin* **ROASTED ZUCCHINI BISQUE GF**  
apple, basil

*Rudi Sodamin* **COCONUT CRUSTED SHRIMP**  
beet and green beans salad, artichoke, chive vinaigrette

**CLASSIC CAESAR SALAD**  
parmesan cheese, garlic croutons, anchovies

**FRENCH ONION SOUP**  
gruyère cheese crouton

## 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* **SNAPPER WITH PROSCUITTO \***  
lemon-potato purée, tomato concasée, zucchini

*Andy Matsuda* **VEGETABLE TEMPURA RAMEN V**  
asparagus, shitake mushroom, mirin-soy broth

**SALMON WITH MANGO SAUCE \***  
stir-fried vegetables, wasabi mashed potatoes

**GARLIC-HERB ROASTED CHICKEN GF**  
avocado, tomato and corn salad

*Morimoto* **MORIMOTO EPICE LOBSTER TAILS** \$25  
lemon foam, seasonal vegetables

*Morimoto* **FRESH BLACK COD YUZU** \$25  
yogurt miso pickle vegetables, kimchi eggplant, fried rice, garlic soy

*Club Orange* **LEMON-SHRIMP FETTUCCINI**  
cream, chives, basil pesto, garlic

## DESSERTS

*Jacques Torres* **CHOCOLATE PUFF PASTRY CRAQUELIN**  
pastry cream, praline

*Rudi Sodamin* **RICOTTA RASPBERRY TART**  
vanilla ice cream

*Rudi Sodamin* **HAZELNUT MOUSSE CAKE NS**  
vanilla sponge cake, rum-flavored hazelnut mousse

**PINEAPPLE CRISP**  
vanilla ice cream

**ICE CREAM**

**ARTISAN CHEESE PLATE**  
gouda, cheddar, danish blue cheese, grandamer