

# Heritage Dinner

March 26, 2024

## DRINKS

**Dutch 150 11**

De Lijn Gin, sparkling wine, fresh lemon juice

**The Aperol Spritz 11**

Aperol Aperitivo, prosecco, club soda, fresh orange

**Cosmopolitan 12**

Absolut Citron vodka, Cointreau, cranberry, lime

**Ship Shape Manhattan 12**

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

**Featured Beer 7.75**

150th Hal Pils

## STARTERS

**VIETNAMESE CHICKEN SUMMER ROLL**

lemon grass, cilantro, spicy peanut sauce

**ASIAN CITRUS, SESAME SHRIMP SALAD**

orange segments, snow peas, cabbage slaw

**THAI CORN AND SCALLION FRITTERS**

cucumber chili dip

**GADO-GADO SALAD**

Boston lettuce, green beans, boiled eggs, peanut dressing

**SOTO AYAM**

traditional Indonesian chicken coconut soup

**CLASSIC CAESAR SALAD**

romaine lettuce, caesar dressing, grated parmesan cheese, garlic croutons and anchovies

**FRENCH ONION SOUP**

gruyère cheese crouton

An 18% service charge is automatically applied to all beverage purchases and food 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

### GLAZED BEEF TENDERLOIN WITH LOBSTER TAIL \*

grilled asparagus, teriyaki glaze, crispy onion rings, broccoli

### KOREAN SEARED DUCK BULGOGI \*

garlic rice, steamed Bok choy, Kimchi

### FRESH PAN-FRIED SINGAPORE BARRAMUNDI \*

ginger, scallions, stir-fried vegetables, potato tempura

### NASI GORENG

satay shrimp skewer, fried egg, frizzled onions

### LO MEIN FLAT RICE NOODLES

sautéed greens, soy mirin glaze

### NEW YORK STRIP LOIN STEAK FRIES \*

garlic-herb butter

### GARLIC-HERB ROASTED CHICKEN

avocado, tomato, corn salad

### PAN-SEARED SALMON WITH VEGETABLE CONFIT \*

cilantro rice

#### MORIMOTO

### Morimoto Epice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

#### FEATURED

### 5 oz. Filet Mignon & 5 oz. Lobster \* 18

grilled asparagus, baked potato, garlic butter

### 12 oz. Pinnacle Grill Strip Loin Steak \* 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

## DESSERTS

### DUTCH APPLE CHEESECAKE

berries, whipped cream

### FLOURLESS CHOCOLATE CAKE WITH BLUEBERRY GANACHE

blueberries, whipped cream

### TIRAMISU ÉCLAIR **NS**

mascarpone, cocoa

### ARTISAN CHEESE SELECTION

cheddar, gouda, edam, danish blue cheese

### 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.