



DUTCH

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

BAY SHRIMP COCKTAIL

Dutch cocktail sauce, boiled egg

STEAK TARTAR *

capers, gherkins pickles

CHICKEN, SWEETBREADS AND MUSHROOM CREAM

puff pastry, hollandaise sauce

WESTLAND SALAD

tomato, cucumber, egg, mustard dressing

GREEN PEAS SOUP

pumpernickel bread, bacon

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.

DINNER

MAINS

BAMI GORENG

Indonesian stir-fried noodles, chicken sate, peanut sauce, krupuk shrimps crackers

HODGE PODGE KLAPSTOCK

braised brisket, butter gravy

BEEF OSSENHAAS MET CHAMPIGNONS

beef short ribs mushroom sauce, potatoes wedges, sautéed vegetables

DOVER SOLE MEUNIÈRE

parsley potatoes, carrots, beurre noisette

BRAISED BELL PEPPER

brown rice, tomato coulis

PORK CORDON BLEU

ham, gouda, green peas, carrots and lyonnaise

ROASTED CHICKEN

French fries, apple sauce

GRILLED SALMON WITH CAPERS AND DILL *

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

BOSCHEBOL

cream puff, chocolate

TOMPOUCE

puff pastry, vanilla custard, royal icing

PASSION FRUIT MOUSSE TORTE

vanilla crust, Chantilly

CHOCOLATE BREAD PUDDING

rum vanilla sauce

ARTISAN CHEESE SELECTION

Swiss cheese, gorgonzola blue cheese, cheddar, asiago

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.