

COCKTAILS

Classic Negroni 11

Bombay Sapphire Gin, Carpano Antica Vermouth, Campari

Yuzu Margarita 11.50

Cazadores Silver Tequila, lime juice, Yuzu, Agave

Rough Royal 12

Crown Royal, Amaretto, cranberry juice, lime

Ship Shape Manhattan 12

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

WINES

Holland America Line Sparkling Wine 10 | 40

Washington

Famille Perrin Reserve Blanc 12 | 48

Rhone Region, France

Cline Cellar Zinfandel 12 | 48

Sonoma County, California

Mcperson Shiraz 11 | 44

Australia

STARTERS

Grilled Zucchini, Carrots

tahini-yogurt dressing

Avocado Shrimp Cocktail

layered diced avocado, shrimp, creamy chipotle sauce

Escargot Bourguignon

herb garlic butter, Burgundy wine, French bread

Quinoa, Romaine Lettuce Cups

chive oil

Cream of Four Mushroom Soup

chive oil

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

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

Chilled Banana Soup, White Wine

MAINS

Rotelle with Oxtail

red wine reduction, gremolata

Beef Tenderloin, Crab Cake*

béarnaise sauce, fingerling potatoes, asparagus

Parmesan-Crusted Sea Bass*

carrots, asparagus, pearl onions, Beurre Blanc

Cherry-Port Duck Breast*

truffle mashed potatoes, port reduction

Vegan Stir-Fry Tofu

shiitake, beans, sesame, scallions, avocado brown rice

Dried-Cherry and Thyme Coated Salmon*

pilaf rice, green beans, caramelized onions

Garlic-Herb Roasted Chicken

avocado-corn tomato salsa

New York Strip Loin Steak Fries*

garlic-herb butter

15 oz Pinnacle Grill Boneless Ribeye* 20

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

BY IRON CHEF MORIMOTO

Fresh Catch Grouper* 25

braised, soy ginger reduction, steamed baby bok choy, baby carrot

Yuzu Butter Grilled Lobster Tails* 25

seasonal Asian greens

DESSERTS

Dulce De Leche & Coconut Tart

vanilla ice cream

Warm Chocolate Lava Cake

orange cream

Tiramisu

mascarpone cream, coffee, Kahlúa sponge cake

Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts, whipped cream

Crème Brûlée

burnt sugar

AFTER DINNER DRINKS

Disaronno Amaretto 10

Remy Martin VSOP 15.50

Highland Park Single Malt 12.50

Graham's 6 Grapes Port 12.50

Solo Espresso 2.75

Cappuccino 3.75

 Vegetarian  Gluten-Free  No Sugar Added

* 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. An 18% service charge is automatically applied to all purchases. Local sales taxes are applied as required.