



Holland America Line
Dinner Menu Graphic from 1970

Gold & Glamour

COCKTAILS

Classic Negroni 11

Bombay Sapphire Gin, Carpano Antica Vermouth, Campari

Yuzu Margarita 12

Cazadores Silver Tequila, lime juice, Yuzu, Agave

Gala Lemon Drop Martini 13

Chopin Vodka, Cointreau, Lemon juice

Ship Shape Manhattan 12

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

WINES

Le Grand Courtage Brut Rose 12.50 | 50
Burgundy, France

Benzinger Sauvignon Blanc 13 | 52
Northcoast, California

Sokol Blosser Evolution 14 | 56
Pinot Noir, Willamette Valley, Oregon

Rocky Pond 11 Dam 14 | 56
Columbia Valley, Washington

STARTERS

Duck Pâté

orange confit, onion port jam, crispy brioche crouton

Cured Salmon And Scallop Salad *

bell pepper aioli dressing

Bacon Wrapped Scallops, Mango Salsa *

cucumber, lime

Stovetop Radishes & Squash Salad

miso yogurt cream dressing

Chicken Consomme'

orzo pasta, silber beet, chicken mousseline

French Onion Soup

gruyere cheese crouton

Classic Caesar Salad

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

 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.

MAINS

Strozzapreti Pasta, Creamy Tomato Coulis
burrata, basil

Sumac Grilled Lamb Cutlets, Red Beet Humms *
grilled fennel, pickled roasted peppers, carrots

Dried-Cherry and Thyme Coated Salmon *
pilaf rice, green beans, caramelized red onions

Miniature Porchetta

Italian herbs, macaire potatoes, spinach, salsa verde

Polenta And Cheddar Crisps

tomato, asparagus, kalamata olives, Romesco sauce

Lemon Garlic Shrimp

peas, artichokes, roasted fingerling potatoes

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

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, carrot

Yuzu Butter Grilled Lobster Tails 25

seasonal Asian greens

DESSERTS

White Chocolate Macadamia

macadamia nut biscuit, caramel, white chocolate mousse,

Chocolate Napoleon

chocolate mousse, brownies

Lemon Tulip

lemon custard, phyllo dough, berries

Hot Fudge Sundae

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

Crème Brulee

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