

COCKTAILS

Classic Negroni 12

Bombay Sapphire Gin, Carpano Antica Vermouth Campari

Yuzu Margarita 13

Cazadores Silver Tequila, lime juice, Yuzu, Agave

Gala Lemon Drop Martini 14

Chopin Vodka, Cointreau, lemon juice

Ship Shape Manhattan 13

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

WINES

Holland America Sparkling Wine 10 | 40

Washington

Chateau Ste. Michelle 12 | 48

Chardonnay, Washington

Sokol Blosser Evolution 14 | 56

Pinot Noir, Willamette Valley, Oregon

Oberon 18 | 72

Cabernet Sauvignon, California

STARTERS

Coppa, Mozzarella, Cantaloupe*

Arugula, roasted pistachio, balsamic reduction

Escargot Bourguignon

herb garlic butter, Burgundy wine, French bread

Jumbo Shrimp Cocktail* **GF**

Horseradish cocktail sauce

Feta, Lentil Tabbouleh Salad **V**

Cherry tomatoes, oak leaf, mint, lemon dressing

Tomato-Red Bell Pepper Bisque **V**

Avocado-cream

Classic Caesar Salad

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

French Onion Soup

gruyere cheese crouton

MAINS

Baked Ricotta and Asparagus Filled Paccheri

pomodoro-basil sauce, Grana cheese

Espelette Beef Tenderloin, Shrimp ***GF**

Whiskey sauce, buttermilk mashed potato

Rack of Lamb, Eggplant Puree, Pancetta-Fava Beans*

merlot reduction

Seared Fresh Caribbean Corvina *

potato gratin, green peas, spinach, butter sauce

Roasted Pumpkin Tart **V**

tempura broccoli, yogurt dressing, fig vincotto

New York Strip Loin, Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Dried-Cherry and Thyme Coated Salmon *

pilaf rice, green beans, caramelized red onions

DESSERTS

Caramel Lava Cake **GF**

Chocolate ganache

Crème Brûlée **GF**

burnt sugar

Strawberry Romanoff **GF**

Grand Marnier, Chantilly cream

Hot Fudge Sundae

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

Black Forest Cake **NS**

chocolate cake, Kirshwasser-flavored cream, Bing cherries, chocolate shaving

AFTER DINNER DRINKS

Disaronno Amaretto 10

Remy Martin VSOP 17

Highland Park Single Malt 13

Graham's 6 Grapes Port 13

Solo Espresso 2.75

Cappuccino 3.75

V Vegetarian **ND** Nondairy **GF** Gluten-Free **NS** No Sugar Added

If you have a food allergy or intolerance, please inform your server before ordering.

* 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.