

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

Chopkin Vodka, Cointreau, lemon juice

Ship Shape Manhattan 13

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

WINES

Holland America Line Sparkling Wine 10 | 40

Washington

Fantinel Pinot Grigio 11 | 44

Friuli, Italy

Sokol Blosser Evolution 14 | 56

Pinot Noir, Willamette Valley, Oregon

Chateau Smith 13 | 52

Columbia Valley, Washington

STARTERS

Shrimp and Avocado Cocktail* **GF**

cognac cocktail sauce

Tomato and Shallot Tartare * **GF**

salad, aioli dressing

Warm Duck Confit* **GF**

orange Grand Marnier reduction

Iceberg, Endive Roquefort, Walnut Salad **V**

asparagus, cherry tomatoes

Lobster Bisque, Brandy Reduction **GF**

scallop lemon sole quenelle

French Onion Soup

gruyere cheese crouton

Classic Caesar Salad

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

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes, and rivers.

www.asc-aqua.org

www.msc.org



ASC-C



MSC-C

V Vegetarian **ND** Non-dairy **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.

MAINS

Ziti A La George

parmesan gruyere reduction, nutmeg, parma ham

Grilled Beef Tenderloin Bordolaise *

shallot confit, Croquettes de pomme de terre

Rack of Lamb Persillade *

lamb jus, arugula pesto, cheese panisse

Tomato and Onion Tatin **V**

spinach, vegetable couscous

Pan Seared Seabass * **GF**

pernod butter, vegetable julienne, steamed parsley potatoes, fruit de mer, bouillabaisse reduction

Dried-Cherry and Thyme Coated Salmon *

pilaf rice, carrots, caramelized onions

Garlic-Herb Roasted Chicken

corn tomato salsa

New York Strip Loin, Steak Fries *

garlic-herb butter

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

Ricotta Raspberry Tart

vanilla ice cream

Flourless Chocolate Cake

chocolate sauce, whipped cream

Cherry Crumble Tart **NS**

vanilla sauce, cinnamon

Crème Brulee **GF**

burnt sugar

Hot Fudge Sundae

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

AFTER DINNER DRINKS

Disaronno Amaretto 10.50

Remy Martin VSOP 17

Highland Park Single Malt 13

Graham's 6 Grapes 13

Solo Espresso 2.75

Cappuccino 3.75