

## 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 Line Sparkling 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

### Chilled Smoked Chicken

Pomegranate Molasses Dressing, citrus

### Avocado Shrimp Cocktail

layered diced avocado, shrimp, creamy chipotle sauce

### Escargot Bourguignon

herb garlic butter, Burgundy wine, French bread

### Cream of Four Mushroom Soup

chive oil

### Quinoa, Romaine Lettuce Cups

cucumber, cherry tomatoes, red onion, pine nuts

### 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](http://www.asc-aqua.org)

[www.msc.org](http://www.msc.org)



 Vegetarian  Non-dairy  Gluten-Free  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

### Rotelle with Oxtail

red wine reduction, gremolata

### Filet Mignon and Lobster Tail\*

saffron rice, broccoli, carrots, cauliflower

### Halibut Caddy Ganty \*

sour cream, mayonnaise, olive oil red skin mashed potato

### Cherry-Port Duck Breast\*

truffle mashed potatoes, port reduction

### Veal Osso Bucco

porcini mushroom risotto

### Vegan Stir-Fry Tofu

shiitake, beans, sesame, scallions, avocado brown

### Dried Cherry and Thyme Coated Salmon \*

pilaf rice, green beans, caramelized red onions

### Garlic-Herb Roasted Chicken

avocado-corn tomato salsa

### New York Strip Lion, 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 bok choy, carrots

### 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

### Crème Brulee

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 Port 13

Solo Espresso 2.75

Cappuccino 3.75