

# ALL-TIME

## DRINKS

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### **DUTCH 150** 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

### **ROTTERDAM RUNNER** 12

raisin infused Mount Gay Eclipse Rum, fresh lemon, Galliano, vanilla, egg white

### **DUTCH COURAGE MARTINI** 12

Olive oil fat washed De Lijn Gin, dry vermouth, St-Germain

### **AMSTERDAM AMBROSIA** 11

Bols Olde Jenever, lemon, Galliano, Crème de Cacao, sea salt

### **COSMOPOLITAN** 12

Stoli Citros vodka, Cointreau, cranberry, lime

### **FEATURED BEER** 7.75

150th HAL Pils

## STARTERS

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### **PATE' DE FOIE GRAS**

black currant cassis jelly toasted brioche bread

### **CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

### **JUMBO SHRIMP COCKTAIL**

American cocktail sauce

### **HEARTS OF ROMAINE LETTUCE NICOISE\***

seared tuna, green beans, cucumber, olives, red onions, potatoes, oregano vinaigrette

### **BACON WRAPPED SCALLOPS\***

pineapple salsa, cucumber, lime

### **FRENCH ONION SOUP**

Gruyère cheese crouton

### **BUTTERNUT SQUASH SOUP**

Crème Fraîche, pumpkin seeds and cranberries

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)



Gluten Free



Vegetarian



No Sugar  
Added



Non-Dairy

If you have a food allergy or intolerance, please inform your server before placing your order.  
\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.  
Cheese may be non-vegetarian.

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## MAINS

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**NEW YORK STRIP LOIN STEAK FRIES\***  
garlic herb butter

**STEAK DIANE**  
beef tenderloin medallions in Diane sauce,  
carrots, Brussels sprouts, potato gratin

**WIENER SCHNITZEL**  
veal, home-fried potatoes, lingonberry  
compote

**CHILEAN FRESH HAKE\***  
saffron risotto, mussel clam pepper

**BAKED RICOTTA STUFFED SHELLS**  
marinara, parmesan

**INDONESIAN BAMI GORENG**  
meatball peanut sauce, chicken sate', baby  
keycap, fried egg, keycap chicken, krupuk, pickled  
cucumber

**SALMON COULIBIAC \***  
beurre blanc, wild rice

**GARLIC-HERB ROASTED CHICKEN**  
avocado, tomato, corn salad

**5 OZ. FILET MIGNON & LOBSTER TAIL\* 18**  
grilled asparagus, baked potato, garlic butter

**12 OZ. PINNACLE GRILL STRIP LOIN STEAK\* 20**  
baked potato, creamed spinach

**BY IRON CHEF MORIMOTO**



**CRISPY FRIED MARKET WHOLE FRESH FISH\* 25**  
sweet tamarind chili sauce

**YUZU BUTTER GRILLED LOBSTER TAILS\* 25**  
seasonal Asian greens

## DESSERTS

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**RASPBERRY CHEESECAKE**  
whipped cream, fresh raspberries

**ARTISAN CHEESE SELECTION**  
provolone, pepper jack, Swiss, brie

**SNICKERS CAKE**  
nougat, caramel

**APPLE STRUDEL**  
whipped cream

**CAPPUCCINO 3.75**

**ESPRESSO 2.75**

An 18% service charge will be automatically added to your bar and beverage purchases.  
Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.