

## COCKTAILS

### Classic Negroni 12

Bombay Sapphire Gin, Carpano Antica Vermouth Campari

### Yuzu Margarita 13

Cazadores Silver Tequila, lime, 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 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

### Salmon Tartare, Mango, Avocado \*

daikon, wasabi

### Chaufroid of Duckling Bigarade

orange chutney, endive

### Warm Mushroom Confit

shiitake, truffle butter sauce, French baguette, pesto

### Slab Salad

black pepper buttermilk, tomato, pickled onion, blue cheese, bacon

### Carrot Coconut Curry Spiced Cream Soup

arugula pesto oil, crème fraiche

### French Onion Soup

gruyere cheese crouton

### Classic Caesar Salad

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

 Vegetarian  Nondairy  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.

## MAINS

### Gnocchi San Marzano

tomato basil sauce, pesto, pine nut, grated aged pecorino

### Calf's Liver, Sage, Balsamic Onions\*

creamed potatoes, pancetta

### Beef Tenderloin, Oscar\*

asparagus spears, dungeness crab, bearnaise sauce

### Southern-Australia Fresh Orange Roughy\*

red beet reduction, chives, potato, carrot puree

### Crispy Pancake Roll

Asian vegetables, stir fried noodles, chili plum sauce

### Dried-Cherry and Thyme Coated Salmon \*

pilaf rice, green beans, caramelized red onion

### New York Strip Loin, Steak Fries \*

garlic herb butter

### 8oz Australian Breaded Chicken

mushrooms, bearnaise, smashed garlic red skin potato

### 15 oz Pinnacle Grill Boneless Ribeye \* 20

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, baby carrot

### Yuzu Butter Grilled Lobster Tails \* 25

seasonal Asian greens

## DESSERTS

### Lemon Berry Éclair

Blueberries, Whipped Cream

### Chocolate Sphere

Brownies, Berries, Chocolate Mousse

### Mixed Berries Cheesecake

Chantilly cream, 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

An 18% service charge is automatically applied to all purchases.

Local sales taxes are applied as required.