

APPETIZERS

Table-Side Caesar Salad

heart of romaine, Parmesan, croutons, anchovies

Jumbo Lump Crab Cakes

cucumber, sweet chili-mustard

Lobster Bisque

crème fraîche, aged cognac

Vine Ripened Beefsteak Tomato Salad

sliced purple onion, balsamic vinaigrette or blue cheese dressing

Steakhouse Wedge Salad by David Burke

crispy bacon, blue cheese, tomato, candied walnuts, ranch dressing

Clothesline Candied Bacon by David Burke

maple, black pepper, half-sour pickles

CLASSICS

Panko Fried Stuffed Mushroom Caps

Beyond Meat, vegan mayonnaise remoulade, parsley, quinoa salad

Mafaldine, Marinated Grilled Eggplant, Burrata & Chiles

preserved lemon, Calabrian chili, olive oil

Grilled Lamb Chops *

controne bean purée, garlic chips

Pinnacle Burger *

Wagyu beef, bacon jam, garlic-chipotle aioli, Beecher's Cheddar cheese, cabernet red onions, avocado, French fries

Braised Beef Short Ribs with Chow Fun Noodles by David Burke

wild mushrooms, carrots, scallions

STEAK & SEAFOOD

8^{oz}
Filet Mignon *

12^{oz}
New York Strip *

Honey-Lemon
Chilean Sea Bass *
dill butter

Choice of sauce: Shallot and Red Wine Bordelaise ♦ Green Peppercorn ♦ Béarnaise

ON THE SIDE

Creamed Spinach  

Asparagus with Hollandaise  

Roasted Baby Beets with Blue Cheese  

Mashed Potatoes  

Baked Potato  

French Fries  

Sautéed Mushrooms  

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian.

* Public Health Advisory: Consuming raw or undercooked meats, seafood shellfish, eggs, milk, or poultry may increase the risk for food-borne illness, especially if the consumer has certain medical conditions.

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.

DESSERTS

Key Lime Pie

whipped cream

Crème Brûlée GF

vanilla bean

Ice Cream or Sorbet GF

Artisan Cheeses

dried fruits, apricot chutney

