


FIRST


Tomato Broth with Spicy Lemongrass Chicken
kaffir lime, cilantro

Lobster Bisque
crème fraîche, aged cognac

Jumbo Shrimp Cocktail
brandy horseradish cocktail sauce

Caesar Salad
heart of romaine, Parmesan, garlic croutons, anchovies, house-made dressing


Spinach Arugula Salad 
avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola, air dried apples

Beefsteak Tomato and Basil 
red onion, pesto, extra virgin olive oil, balsamic reduction

Crab Cakes
spiral shaved cucumber, sweet chili-mustard sauce

* Ossetra Malossol Caviar (\$70 Supplement)
crème fraîche, buckwheat blini

* Steak Tartare
finely-chopped Double R Ranch beef, parsley, cornichon, capers, red onion

 Vegetarian

* The US Food and Drug Administration advises that consuming raw or undercooked meat, seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.

SEA

* Broiled Alaskan King Salmon
lemon garlic herb splash

Steamed Alaska King Crab Legs
drawn butter

* Cedar Planked Halibut with Shrimp Scampi
roasted garlic, cilantro butter

West Coast-Style Seafood Cioppino
clams, mussels, shrimp, Alaskan crab, halibut, tomato broth

12 oz. Maine Lobster Tail (\$20 Supplement)
steamed or broiled, lemon-garlic butter

SIDES TO SHARE

Creamed Spinach 🌱

Sautéed Mushrooms 🌱

Roasted Baby Carrots 🌱

Grilled Asparagus 🌱

Sautéed Brussels Sprouts with Parmesan and Pancetta

Classic Whipped Potatoes 🌱

Shoestring Fries with Truffle Aioli 🌱

Jumbo Baked Idaho Potato 🌱
(individual serving)

🌱 Vegetarian

A charge of \$15 will be added to your check per additional entrée ordered.

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LAND

* Double-Cut Kurobuta Pork Chop

olive oil, rosemary, garlic, sherry vinegar, crushed red pepper

* Grilled Colorado Lamb Chops

spiced apple chutney, fresh mint sauce

Roasted Jidori Chicken with Porcini Mushrooms

cider vinegar jus, quinoa-forbidden rice cake, mâche salad, toasted pistachio nuts

Baked-stuffed Eggplant

zucchini, onion, eggplant, tomato, creamy polenta

Wild Mushroom Ravioli

pesto cream sauce

Roasted Pumpkin Risotto

mascarpone cheese, Swiss chard



DOUBLE R RANCH
Northwest Beef

Located in Washington State, the "Double R Ranch" is widely recognized as the premier beef brand in the Northwest, part of sustainable beef production that supports numerous family farms and ranches. Their beef is hand selected to include only USDA Choice and higher levels of marbling.

* 7 oz. Petite Filet Mignon

* 10 oz. Filet Mignon

* 12 oz. New York Strip Steak

* 18 oz. Bone-in Rib Eye Steak

* 23 oz. Porterhouse

* President's Cut (\$59 Supplement)

Holland America Line's President Orlando Ashford has handpicked a signature cut of steak for the discerning food lover. Our 36 oz. bone-in rib eye takes indulgence to a new level, and can be savored on your own or shared.

All steaks are served with your choice of hand-crafted sauce:
béarnaise, green peppercorn, hollandaise, horseradish-mustard, maitre d' garlic butter, sun-dried tomato

Make it Surf and Turf by adding a 5 oz. Lobster Tail (\$10 Supplement)

DESSERT

Not-So-Classic Baked Alaska
Ben and Jerry's Cherry Garcia ice cream, Bing cherries jubilee

Grand Marnier Chocolate Volcano Cake
whipped cream, orange zest

Pinnacle Soufflé
vanilla soufflé, mixed berry compote base, molten Drambuie cream truffle

Creamy Home-made Raspberry Cheesecake
fresh berries

Lemon-Brûlée Tart
blueberry whipped cream

Fresh Berries
sabayon sauce

Premium Ice Cream or Sorbet

Assortment of International Cheeses

COFFEE & TEA

We proudly serve Beukenhorst French press coffee, espresso beverages,
and Harney & Sons tea varieties

PORTS & DESSERT WINES

Warre's Otima 10	6.50
Smith Woodhouse Reserve	6.50
Dows Late Bottle Vintage	7.95
Grahams Six Grapes	9.95
Warre's Warrior	9.95
Errázuriz, Sauvignon Blanc, Late Harvest	10
Chateau D' Yquem Premier Grand Cru Sauternes	480/375ml

COGNACS & ARMAGNAC

Hennessy V.S.	7.95
Courvoisier V.S.O.P.	8.50
Armagnac	8.95
Rémy Martin V.S.O.P.	10.95
Courvoisier Napoleon	10.95
Rémy Martin XO	18.95
Rémy Martin Louis XIII -- 1 ounce	105

An \$18 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.
A 15% service charge will be automatically added to the bill.