

The Pinnacle Grill features top quality, hand-selected Sterling Silver premium beef. We use our own special collection of seasoned rubs to add intriguing dimensions of flavor, and our 1,600-degree grill helps seal in the juices.

### THE BEGINNING

#### **SPICY CHICKEN COCONUT SOUP**

fragrant coconut milk with kaffir leaf and lemon grass

#### **LOBSTER BISQUE**

crème fraîche and aged cognac

#### **JUMBO SHRIMP COCKTAIL**

brandy horseradish cocktail sauce

#### **BABY ARUGULA SALAD**

tossed with sliced red onion, cherry tomatoes, mushrooms and a warm bacon dressing topped with smoked bacon and chopped egg

#### **VINE RIPENED BEEFSTEAK TOMATO SALAD**

sliced purple onion, balsamic vinaigrette or blue cheese dressing

#### **CAESAR SALAD**

crisp romaine tossed with our very own caesar dressing, grated parmesan cheese, garlic croutons and anchovies, prepared tableside

#### **DUNGENESS CRAB CAKES**

spiral shaved cucumber and sweet chili-mustard sauce

#### **\*PINNACLE OCEAN PLATTER**

carpaccio of lightly smoked salmon, accompanied with hot smoked salmon, jumbo shrimp, sea scallops and wasabi cream

### THE INTRIGUE

#### **\* "LAND AND SEA"**

Master Chef Rudi Sodamin's interpretation of Surf and Turf  
filet mignon and jumbo prawns on whipped  
potatoes with garlic rosemary beurre blanc

#### **LOBSTER MACARONI AND CHEESE**

chef's favorite: a delicate, gratinéed combination of mascarpone  
enriched pasta and creamy lobster broth with chunks of lobster

#### **GRANDE WILD MUSHROOM RAVIOLI**

in pesto cream sauce

## THE GRILL

**\*Filet Mignon \*New York Strip Steak \*Bone-in Rib Eye Steak \*Porterhouse \*Rib Eye Steak**

Served with our own hand-crafted sauces: sun-dried tomato ~ master chef's green peppercorn ~ béarnaise ~ horseradish-mustard ~ hollandaise ~ maitre d' garlic butter

### **\* GRILLED LAMB CHOPS**

spiced apple chutney and fresh mint sauce

### **\* VEAL CHOP**

marinated overnight in a savory blend of rosemary, garlic and pepper vinegar with scallions

### **CHICKEN BREAST**

stuffed with spinach and garlic herb cheese and served with lemon garlic beurre blanc sauce

### **\* FILET STEAK DIANE**

pan-seared medallions of beef tenderloin and enriched with mushrooms and Cognac

### **\* WAGYU BEEF BURGER**

a half-pound of ground 100% wagyu beef cooked to your liking,  
served with fried onion rings and tomatoes

## SEAFOOD

### **\* BROILED KING SALMON**

troll-caught (for sustainability) in Alaskan waters, quick seared and broiled,  
served with your choice of lemon garlic herb splash or sesame-soy kalbi

### **BROILED LOBSTER TAIL**

on a bed of wilted spinach and arugula, with mustard seed and  
your choice of "mango-churri" pesto sauce or melted butter

### **\* CEDAR PLANKED HALIBUT WITH SHRIMP SCAMPI**

roasted garlic and cilantro butter

## PINNACLE SIGNATURE SKEWERS

### **\* BEEF DELIGHT**

beef tenderloin marinated with parsley, onion, thyme, rosemary and marjoram

### **\* TANTALIZING LAMB**

lamb loins marinated with herbs, garlic, cumin, honey, coriander  
and red chilies, served with yogurt sauce

## SIDE DISHES

**VEGETABLES** - creamed spinach - sautéed button mushrooms - sautéed onions - asparagus - basmati rice

**POTATOES** - scallop - whipped - jumbo baked Idaho - shoestring

Holland America Line only serves sustainable seafood

\* 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.