



Bordered by arid plains to the east and the coastal region to the west with a mountainous divide down the center, the Pacific Northwest region of the United States is a diverse geographic area known for its vast agriculture. A variety of wine grapes thrive in the fertile soils and ideal climates. Grassy fields, cool streams and the Pacific Ocean produce a wealth of livestock and fresh seafood.

Our expert chefs carefully prepare each dish, to deliver to you the freshest, richest flavors of the region, complemented by a unique choice of award winning wines.

FIRST

- Tomato Broth with Spicy Lemongrass Chicken
kaffir lime, cilantro
- Spinach Arugula Salad ^(V)
avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola, air dried apples
- Grilled Prawn Bruschetta
primavera sauce, aged Asiago, balsamic fusion
- Beefsteak Tomato and Basil ^(V)
red onion, pesto, extra virgin olive oil, balsamic reduction
- Crab Cakes
spiral shaved cucumber, sweet chili-mustard sauce
- * Beef Carpaccio
pine nuts, crispy capers, Parmesan, mustard aioli

^(V) 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.

MAIN

- * Broiled Alaskan King Salmon
lemon garlic herb splash, pilaf wild rice, sautéed pancetta-spinach, Parmesan cheese
- * Alaskan Black Cod Fillet Sandwich
sour dough bread, cilantro relish, Asian slaw
- West Coast-Style Seafood Cioppino
clams, mussels, shrimp, Alaskan crab, halibut, tomato broth
- * Beef Tenderloin with Oregon Blue Cheese
grilled asparagus, scalloped potatoes
- * Beef Tri-Tip Sandwich with Caramelized Red Onions
toasted sour dough, bbq sauce, tabbouleh salad
- Shredded Chicken and Bibb Salad
hard-boiled egg, walnuts, orange segments, cucumber, avocado, scallions, cherry tomatoes, cucumber, Asian dressing
- Roasted Jidori Chicken with Porcini Mushrooms
cider vinegar jus, quinoa-forbidden rice cake, miche salad, toasted pistachio nuts
- * Pinnacle Burger
bacon jam, garlic chipotle aioli, Beecher's cheddar cheese, cabernet red onions, avocado, French fries
- Wild Mushroom Ravioli ^(V)
pesto cream sauce

^(V) Vegetarian
A charge of \$16 will be added to your check per additional entrée ordered.
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DESSERT

- Strawberry Pavlova
strawberry consommé, basil
- Warm Fudge Brownie
coffee gelato, popcorn crunch
- Coconut Trifle
lime, pistachio
- Fresh Berries
sabayon
- Premium Ice Cream or Sorbet
- Assortment of International Cheeses

COFFEE & TEA
We proudly serve Bouleahorist French press coffee, espresso beverages, and Harney & Son tea varieties
espresso - 1.75 cappuccino - 2.25 extra shot - .50

PORTS & DESSERT WINES

Warre's Otima 10	7
Smith Woodhouse Reserve	7
Dow's Late Bottle Vintage	8.50
Grahams Six Grapes	10.50
Warre's Warrior	10.25
Errázuriz, Sauvignon Blanc, Late Harvest	10
Chateau D'Yquem Premier Grand Cru Sauternes	480/375ml

COGNACS & ARMAGNAC

Hennessy V.S.	8.50
Courvoisier V.S.O.P.	9
Armagnac	8.50
Rémy Martin V.S.O.P.	11.50
Courvoisier Napoleon	11.50
Rémy Martin XO	19
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 10% service charge will be automatically added to your bar and beverage purchases.