

FIRST

Tomato Broth with Spicy Lemongrass Chicken

kaffir lime, cilantro

Lobster Bisque

crème fraiche, 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 fraiche, buckwheat blini

*** Steak Tartare**

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





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)

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

* 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.



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