

WINES

PINNACLE GRILL WINE PAIRING

A curated list of hand selected wines
Served in 3oz pours \$22

Nicolas Feuillate Reserve Brut Champagne
France

Cloudy Bay Sauvignon Blanc
New Zealand

Rocky Pond 11 Dams Bordeaux Blend
Washington

FEATURED WINES

Perrier-Jouët Grand Brut Champagne, FR
21 glass / 84 bottle

Domiane Du Vieux Télégraph
Châteauneuf-du-Pape Blanc, FR
15 glass / 60 bottle

Grgich Hills ‘Morimoto’ Chardonnay, CA
23 glass / 192 bottle

Willamette Valley Vineyards
Whole Cluster Pinot Noir, OR
15.50 glass / 62 bottle

Rocky Pond 11 Dams Bourdeaux Blend, WA
14 glass / 56 bottle

Oberon Cabernet Sauvignon, CA
17 glass / 68 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 14
Double Dutch tonic, seasonal botanicals

Spice Island Grog 16
El Dorado 8yr Demerara Rum, Planteray
O.F.T.D. Rum, lime, chai tea spices

Blue Hawaii 12
Kettle One Vodka,, Pineapple, Coconut, lemon,
Blue Curacao

Tahitian Rum Punch 12
Appleton’s Signature Rum, Bacardi Superior
Rum, Velvet Falernum, honey, lilikoi, bitters

The Merry Mariner 13
Planteray Xaymaca Rum, allspice dram,
vanilla, tiki bitters

APPETIZERS

Table-Side Caesar Salad
heart of romaine, Parmesan,
croutons, anchovies

Vine Ripened Beefsteak Tomato Salad GF V
sliced purple onion, balsamic vinaigrette or
blue cheese dressing

Jumbo Lump Crab Cakes
cucumber, sweet chili-mustard

Lobster Bisque
crème fraîche, aged cognac

ENTRÉES

Braised Beef Short Ribs with
Chow Fun Noodles by David Burke
wild mushrooms, carrots, scallions

Grilled Lamb Chops*
controne bean purée, garlic chips

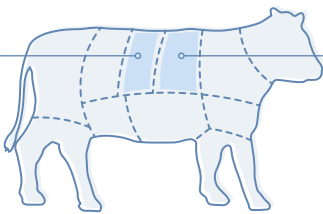
Honey-Lemon Glazed Chilean Sea Bass * GF
dill butter

STEAKS

8oz
Filet Mignon *

10oz
American Wagyu
Strip Loin *
\$28 Supplemental

12oz
New York Strip *



15oz
Boneless Rib Eye *

36oz
Tomahawk Bone-In
Rib Eye for Two *
\$49 Supplemental

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

ON THE SIDE

Creamed Spinach V GF

Asparagus with Hollandaise V GF

Roasted Baby Beets with Blue Cheese V GF

Mashed Potatoes V GF

Baked Potato V GF

French Fries V ND

Sautéed Mushrooms V GF

Beecher’s Lobster Mac & Cheese
\$12 supplement

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

GF gluten-free ND non-dairy V vegetarian

HAWAII

STARTERS

Coconut Seafood Chowder
lobster, shrimp, scallops, sesame chili oil

Kalbi Chicken Tacos
cabbage bok choy slaw, taro, sweet potato chips

ENTRÉES

Crab & Macadamia Nut Crusted Fresh Mahi Mahi *
(ask your waiter about the fresh catch of the day)
hapa rice, Maui gold pineapple golden butter

Miso Glazed Hawaiian Ono *
(ask your waiter about the fresh catch of the day)
kimchi potato salad, charred scallion, yuzu kosho vinaigrette

Kabayaki Pork Belly *
green onion, kimchee slaw, sesame seeds, togarashi aioli

12 oz Lobster Tail GF
broiled, lemon-garlic butter
\$19 Supplemental

DESSERT

Pinacolada Trifle
pineapple, coconut, angel food cake, rum

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items. Local sales taxes are applied as required.