

WINES

PINNACLE GRILL WINE PAIRING

A curated list of hand selected wines
Served in 3oz pours \$20

Le Grand Courtage Brut Rose

France

Chateau Ste. Michelle

Canoe Ridge Estate Chardonnay

Washington

Rocky Pond 11 Dams Bordeaux Blend

Washington

FEATURED WINES

Veuve Cliquot, FR

25 glass / 100 bottle

Domaine Carneros Brut, CA

18 glass / 72 bottle

Cakebread Chardonnay, CA

26 glass / 105 bottle

Willamette Valley Vineyards

Whole Cluster Pinot Noir, OR

14.50 glass / 58 bottle

Oberon Cabernet Sauvignon, CA

16 glass / 64 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 13

Double Dutch tonic, seasonal botanicals

Costa Pacifica 13

Eucalyptus infused 1800 reposado tequila,
creme de bananane, lemon, honey

Puerto Vallarta 12

Tromba silver tequila, Aperol, lime mango
habanero

São Paulo 11

Cachaça, coconut, lime, passionfruit, vanilla,
cinnamon

Lima 11

Pisco, Calvados, lemon, white peppercorn,
apricot, sage, egg white

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** ND
cucumber, sweet chili-mustard
- Lobster Bisque**
crème fraîche, aged cognac
- Steakhouse Wedge Salad** by David Burke GF
crispy bacon, blue cheese, tomato, candied walnuts, ranch dressing
- Shrimp Cocktail** GF
brandy-horseradish cocktail sauce
- Clothesline Candied Bacon** by David Burke GF ND
maple, black pepper, half-sour pickles
- Ossetra Malossol Caviar** * GF
crème fraîche, buckwheat blinis
\$50 Supplemental

ENTRÉES

- Braised Beef Short Ribs with Chow Fun Noodles** by David Burke
wild mushrooms, carrots, scallions
- Table-Side Dover Sole, Lemon Butter**
boiled new potatoes
\$15 Supplemental
- Grilled Lamb Chops***
controne bean purée, garlic chips
- Panko Fried Stuffed Mushroom Caps** V
Beyond Meat mince, vegan mayonnaise remoulade, parsley, quinoa salad
- Honey-Lemon Glazed Chilean Sea Bass** * GF
dill butter
- Mafaldine, Marinated Grilled Eggplant, Burrata & Chiles** V
preserved lemon, Calabrian chili, olive oil

STEAKS

ADD A 5 OZ LOBSTER TAIL FOR \$12

8oz

Filet Mignon *

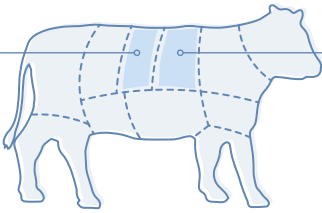
10oz

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
- Baked Potato** V GF ND
- Asparagus with Hollandaise** V GF
- French Fries** V ND
- Roasted Baby Beets with Blue Cheese** V
- Sautéed Mushrooms** V GF
- Mashed Potatoes** V GF
- Beecher's Lobster Mac & Cheese**
\$12 supplement

GF gluten-free ND non-dairy V vegetarian

* 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.

MEXICO

STARTERS

Rib Eye Tacos * GF

fresh masa tortillas, onion, cilantro

Mexican Corn Soup GF 🌱

queso, lime, cilantro

ENTRÉES

Red & Green Grilled Snapper * GF

(ask your waiter about the fresh catch of the day)

lime, bean rice, cilantro

Mexican Grilled Tenderloin *

chipotle demi glaze, bean puree, charred cambray onions

Braised Lamb Shank “Birria de Borrego” *

cilantro potatoes, creamed corn

12 oz Lobster Tail GF

broiled, lemon-garlic butter

\$19 Supplemental

DESSERT

Fresas Con Crema

fresh strawberries, sweetened condensed milk,
sour cream, biscotti

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.