

WINES

PINNACLE GRILL WINE PAIRING

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

Domaine Ste. Michelle Brut
Washington

Chateau Ste. Michelle
Canoe Ridge Estate Chardonnay
Washington

Rocky Pond 11 Dams Bordeaux Blend
Washington

FEATURED WINES

Veuve Clicquot, FR
25 glass / 100 bottle

K Vinters Powerline Viognier, WA
18 glass / 72 bottle

L'Ecole No. 41 Chardonnay, WA
16 glass / 64 bottle

Willamette Valley Vineyards
Whole Cluster Pinot Noir, OR
14.50 glass / 58 bottle

Chateau Ste. Michelle Artist Series
Cabernet Sauvgnon, WA
24.50 glass / 98 bottle

Rocky Pond 11 Dams Bordeaux Blend, WA
15 glass / 60 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 13
Double Dutch tonic, seasonal botanicals

Klondiker 12 by Sam Ross
Sazerac Rye, Laird’s Apple Brandy, allspice
dram, fresh lime, coconut & chocolate bitters,
glacial ice

Mosquito 11 by Sam Ross
Del Maguey Vida Mezcal, Campari,
fresh lemon & ginger

PNW Penicillin 14 by Sam Ross
Westland Flagship Single Malt, fresh lemon,
ginger & honey syrup, Westland Peated
Single Barrel Select, glacial ice

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

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

Grilled Lamb Chops*
controne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass * GF
dill butter

Table-Side Dover Sole, Lemon Butter
boiled new potatoes
\$15 Supplemental

Panko Fried Stuffed Mushroom Caps V
Beyond Meat mince, vegan mayonnaise remoulade,
parsley, quinoa salad

Mafaldine, Marinated Grilled Eggplant,
Burrata & Chiles V
preserved lemon, Calabrian chili, olive oil

STEAKS

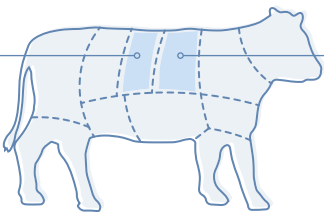
ADD A 5 OZ LOBSTER TAIL FOR \$12

8oz
Filet Mignon *

12oz
New York Strip *

15oz
Boneless Rib Eye *

10oz
American Wagyu
Strip Loin *
\$28 Supplemental



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

Baked Potato V GF

Asparagus with Hollandaise V GF

French Fries V ND

Roasted Baby Beets with Blue Cheese V GF

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.

ALASKA

STARTERS

Alaska Crab and Corn Chowder
cream, celery, Yukon potatoes,

Dungeness Crab and Tarragon Salad GF ND
mango, oranges, cucumber and mayonnaise sriracha aioli

ENTRÉES

Seared Alaskan Halibut, Thai Coconut Red Curry * GF
eggplant, zucchini, cilantro and lime

Sauteed Prawns, Garlic Butter GF
Beechers flagship cheese grits

Roasted Prime Rib Beef, Huckleberries *
port wine reduction, rosti potatoes

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

DESSERT

Strawberry Romanoff Bread Pudding
vanilla sauce, Grand Marnier

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.