

APPETIZERS

TOMATO BROTH WITH SPICY LEMONGRASS CHICKEN 
kaffir lime, cilantro

SPINACH ARUGULA SALAD  
avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola, air dried apples

GRILLED PRAWN BRUSCHETTA
primavera sauce, aged Asiago, balsamic fusion

BEEFSTEAK TOMATO AND BASIL 
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

 gluten-free  non-dairy  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. An 18% service charge is automatically applied to all beverage purchases and specialty restaurant cover charges. Local sales taxes are applied as required.

MAINS

BROILED ALASKAN KING SALMON * GF

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, 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, Asian dressing

ROASTED JIDORI CHICKEN WITH PORCINI MUSHROOMS

cider vinegar jus, quinoa-forbidden rice cake, mâche salad, toasted pistachios

PINNACLE BURGER *

bacon jam, garlic chipotle aioli, Beecher's cheddar cheese,
cabernet red onions, avocado, French fries

WILD MUSHROOM RAVIOLI V

pesto cream sauce

GF gluten-free ND non-dairy V vegetarian

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DESSERTS

STRAWBERRY PAVLOVA GF
strawberry consommé, basil

FRESH BERRIES
sabayon

WARM FUDGE BROWNIE
coffee gelato, popcorn crunch

COCONUT TRIFLE
lime, pistachio

PREMIUM ICE CREAM
OR SORBET

ASSORTMENT OF
INTERNATIONAL CHEESES

THE

JELLYBEANS

.NET

COFFEE & TEA

We proudly serve Rotterdam 1873 coffee and Harney & Sons tea varieties.

ESPRESSO - 2.50

CAPPUCCINO - 3.50

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.
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