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# APPETIZERS

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## SMALL PLATES

### JUMBO SHRIMP COCKTAIL

brandy horseradish cocktail sauce

### STEAK TARTARE \*

parsley, cornichon, capers, red onion

### SESAME CRUSTED TUNA TATAKI \*

cilantro yogurt, puffed couscous, togarashi

### JUMBO LUMP CRAB CAKES

cucumber, sweet chili-mustard

### OSSETRA MALOSSOL CAVIAR \*

crème fraîche, buckwheat blini  
(\$70 supplement)

## SOUPS

### FOREST MUSHROOM SOUP ♻️

truffle oil, crème fraîche, scallion churro

### LOBSTER BISQUE

crème fraîche, aged cognac

## SALADS

### HEART OF ROMAINE CAESAR SALAD

parmesan, garlic croutons, anchovies

### ICEBERG WEDGE SALAD

buttermilk dressing, gorgonzola, bacon, tomato, red onion,  
chives, toasted walnuts

### BEEFSTEAK TOMATO AND BURRATA SALAD ♻️

kalamata streusel, extra virgin olive oil,  
basil cress, balsamic reduction

## EXCLUSIVELY BY DAVID BURKE

### PASTRAMI SALMON \*

horseradish crème fraîche, mustard oil,  
watercress pancake

### CLOTHESLINE CANDIED BACON \*

maple, black pepper, half sour pickles

♻️ Vegetarian

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# STEAK

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EXCLUSIVELY BY  
**DAVID BURKE**

**BEEF TENDERLOIN WITH LOBSTER DUMPLINGS \***

celery root purée, horseradish bordelaise sauce, lobster béarnaise



<b>PETITE FILET MIGNON *</b>	<b>7 oz</b>
<b>FILET MIGNON *</b>	<b>10 oz</b>
<b>NEW YORK STRIP *</b>	<b>12 oz</b>
<b>BONE-IN RIB EYE *</b>	<b>18 oz</b>
<b>PORTERHOUSE *</b>	<b>23 oz</b>

**MAKE IT SURF N' TURF**

add a 5oz lobster tail  
(\$10 supplement)

**16 OZ DRY AGED DELMONICO \***

shallot confit, watercress, aged balsamic vinegar  
(\$15 supplement)

**SERVED WITH YOUR CHOICE OF SAUCE**

shallot and red wine bordelaise • green peppercorn • béarnaise • mustard and cognac sauce



A charge of \$15 will be added to your check per additional entrée ordered.

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# CHOPS & CLASSICS

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## DOUBLE-CUT 14 OZ KUROBUTA PORK CHOP \*

caramelized onions, Walla Walla apple pan jus

## GRILLED LAMB CHOPS \*

controne bean purée, garlic chips

## CORN-FED CHICKEN BREAST

crispy artichoke, cremini mushroom, chili caramel,  
roasted yellow beet

## HEIRLOOM TOMATO AND EGGPLANT TARTE TATIN 🌿

pickled mustard seeds, pesto, arugula

## CAVATAPPI MAC AND CHEESE 🌿

Gruyère, frizzled Vidalia onions

### EXCLUSIVELY BY DAVID BURKE

## BRAISED SHORT RIBS WITH MUSHROOM CAVATAPPI

wild mushrooms, mushroom chips, truffle mousse

## SIDES TO SHARE

### CREAMED SPINACH 🌿

### ASPARAGUS WITH HOLLANDAISE 🌿

### SAUTÉED MUSHROOMS 🌿

### HASHED POTATOES WITH TRUFFLE-BLUE CHEESE AIOLI 🌿

### FRENCH FRIES 🌿

### BAKED POTATO

### MASHED POTATOES 🌿

### CONFIT CARROTS 🌿

### ROASTED BABY BEETS WITH BLUE CHEESE 🌿

### BASMATI RICE PILAF 🌿

🌿 Vegetarian

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# SEAFOOD

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## FROM THE PACIFIC NORTHWEST

### ALASKAN KING SALMON \*

honey-lemon glaze, dill butter

### SEARED JUMBO SCALLOPS \*

parsnip chips, cauliflower risotto, pumpkin seed oil

### BAKED ALASKAN HALIBUT \*

morels, panko, dilled leeks, champagne vinaigrette

### ALASKAN KING CRAB LEGS \*

chipotle aioli, sofrito, lemon-garlic butter

### SEAFOOD CIOPPINO \*

clams, mussels, shrimp, halibut, crab, calamari, gremolata toast

## EXCLUSIVELY BY DAVID BURKE

### BROILED LOBSTER WITH CORN AND BACON CREPES

drawn butter, lemon  
(\$20 supplement)

 Vegetarian

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# DESSERTS

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## JACQUES TORRES CHOCOLATE SOUFFLÉ

vanilla Chantilly foam, crème anglaise

## TRES LECHES CAKE

coconut meringue, forest berries

## NOT-SO-CLASSIC BAKED ALASKA

Ben and Jerry's Cherry Garcia ice cream, Bing cherries jubilee

## KEY LIME PIE

whipped cream

## CRÈME BRÛLÉE

vanilla bean

## ICE CREAM OR SORBET

## ASSORTMENT OF INTERNATIONAL CHEESES

EXCLUSIVELY BY  
**DAVID BURKE**

## GOURMET CHEESECAKE LOLLIPOPS

Cherry Pink Cashmere, Three-Chocolate Tuxedo, Toffee Top Hat

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# DRINKS

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## NORTHWEST WINES BY THE GLASS

Chateau Ste. Michelle Horse Heaven Sauvignon Blanc, Washington	15
Chateau Ste. Michelle Canoe Ridge Chardonnay, Washington	16
Chateau Ste. Michelle Cold Creek Cabernet Sauvignon, Washington	17
Chateau Ste. Michelle Canoe Ridge Merlot, Washington	17

## PORTS & DESSERT WINES

Warre's Otima 10	7
Smith Woodhouse Reserve	7
Dows Late Bottle Vintage	8.50
Grahams Six Grapes	10.50
Warre's Warrior	10.25
Errázuriz Late Harvest Sauvignon Blanc	11

## COGNACS & ARMAGNAC

Hennessy V.S.	8.50
Courvoisier V.S.O.P.	9
Armagnac	9.50
Rémy Martin V.S.O.P.	11.50
Courvoisier Napoleon	11.50
Rémy Martin XO	19
Rémy Martin Louis XIII (1oz)	105

## COFFEE & TEA

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

solo espresso	2.50
doppio espresso	3.25
cappuccino	3.50

An \$18 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.

A 15% service charge will be automatically added to your bar and beverage purchases.

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