

The Pinnacle Grill features top quality, hand-selected Sterling Silver premium beef. We use our own special collection of seasoned rubs to add intriguing dimensions of flavor, and our 1,600-degree grill helps seal in the juices.

## THE BEGINNING

### **SPICY CHICKEN COCONUT SOUP**

fragrant coconut milk with kaffir leaf and lemon grass

### **LOBSTER BISQUE**

crème fraîche and aged cognac

### **JUMBO SHRIMP COCKTAIL**

brandy horseradish cocktail sauce

### **BABY ARUGULA SALAD**

tossed with sliced red onion, cherry tomatoes, mushrooms and a warm bacon dressing topped with smoked bacon and chopped egg

### **VINE RIPENED BEEFSTEAK TOMATO SALAD**

sliced purple onion, balsamic vinaigrette or blue cheese dressing

### **CAESAR SALAD**

crisp romaine tossed with our very own caesar dressing, grated parmesan cheese, garlic croutons and anchovies, prepared tableside

### **DUNGENESS CRAB CAKES**

spiral shaved cucumber and sweet chili-mustard sauce

### **\*PINNACLE OCEAN PLATTER**

carpaccio of lightly smoked salmon, accompanied with hot smoked salmon, jumbo shrimp, sea scallops and wasabi cream

## THE INTRIGUE

### **\* "LAND AND SEA"**

Master Chef Rudi Sodamin's interpretation of Surf and Turf filet mignon and jumbo prawns on whipped potatoes with garlic rosemary beurre blanc

### **LOBSTER MACARONI AND CHEESE**

chef's favorite: a delicate, gratinéed combination of mascarpone enriched pasta and creamy lobster broth with chunks of lobster

### **GRANDE WILD MUSHROOM RAVIOLI**

in pesto cream sauce

## THE GRILL

**\*Filet Mignon \*New York Strip Steak \*Bone-in Rib Eye Steak \*Porterhouse \*Rib Eye Steak**

Served with our own hand-crafted sauces: sun-dried tomato ~ master chef's green peppercorn ~ béarnaise ~ horseradish-mustard ~ hollandaise ~ maître d' garlic butter

### **\* GRILLED LAMB CHOPS**

spiced apple chutney and fresh mint sauce

### **\* VEAL CHOP**

marinated overnight in a savory blend of rosemary, garlic and pepper vinegar with scallions

### **CHICKEN BREAST**

stuffed with spinach and garlic herb cheese and served with lemon garlic beurre blanc sauce

### **\* FILET STEAK DIANE**

pan-seared medallions of beef tenderloin and enriched with mushrooms and Cognac

### **\* WAGYU BEEF BURGER**

a half-pound of ground 100% wagyu beef cooked to your liking,  
served with fried onion rings and tomatoes

## SIDE DISHES

**VEGETABLES** - creamed spinach - sautéed button mushrooms - sautéed onions - asparagus - basmati rice

**POTATOES** - scallop - whipped - jumbo baked Idaho - shoestring

Holland America Line only serves sustainable seafood

\* The US Food and Drug Administration advises that consuming raw or undercooked meat, seafood, shellfish, eggs,

## SEAFOOD

### **\* BROILED KING SALMON**

troll-caught (for sustainability) in Alaskan waters, quick seared and broiled,  
served with your choice of lemon garlic herb splash or sesame-soy kalbi

### **BROILED LOBSTER TAIL**

on a bed of wilted spinach and arugula, with mustard seed and  
your choice of "mango-churri" pesto sauce or melted butter

### **\* CEDAR PLANKED HALIBUT WITH SHRIMP SCAMPI**

roasted garlic and cilantro butter

## PINNACLE SIGNATURE SKEWERS

### **\* BEEF DELIGHT**

beef tenderloin marinated with parsley, onion, thyme, rosemary and marjoram

### **\* TANTALIZING LAMB**

lamb loins marinated with herbs, garlic, cumin, honey, coriander  
and red chilies, served with yogurt sauce