STARTERS

* GRILLED PRAWN BRUSCHETTA WITH A PRIMAVERA SALSA

Aged asiago cheese and balsamic fusion

MEDITERANEAN ANTIPASTO PLATE

Pesto virgin olive oil

LOBSTER CRÈME BRÛLÉE

Caramelized parmesan wafer

NORTHWEST FIVE ONIONS SOUP

Tomato shallot soubise

CHILLED CARROT AND GINGER SOUP

Crème fraîche and fried sage

ICEBERG AND TOMATO TOWER SALAD

Russian dressing

ENTREES

* PACIFIC RIM BEEF SALAD

Mesclun leaves, mango and lotus fruit. Crispy siphon noodles

* FRESH HALIBUT FILLET SANDWICH

Sourdough bread, cilantro relish and cucumber potato salad

CRAB AND LOBSTER CAKE

Exotic fruit chutney, lime Thai curry sauce and orange rice with pine nuts

* THE PINNACLE BURGER

100% wagyu beef, apple smoked bacon, cheddar cheese and bistro style shoestring potatoes

* BISTRO STEAK WITH OREGON BLUE CHEESE CRUST

Grilled asparagus and scalloped potatoes

PENNE WITH GRILLED CHICKEN BREAST

Lemon basil sauce, sundried tomatoes and arugula

VEGETARIAN COUSCOUS

Fried mint leaves and harissa

Holland America Line only serves sustainable seafood

* The US Food and Drug Administration advises that consuming raw or undercooked meat, seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.

DESSERTS

FRESH STRAWBERRIES WITH RASPBERRY SORBET

Sugar dough gaufrette

CHOCOLATE BROWNIE DECADENCE

An explosion of chocolate

ORANGE AND LIME PANNA COTTA

ICE CREAMS AND SORBETS

Ask your waiter for today's selection

FRUIT PLATE