**THE BEGINNING**

**FRENCH ONION SOUP KING LOUIS XV**
Beef broth with aged Cognac and caramelized onions, baked with gruyère croutons

**LOBSTER BISQUE**
Crème fraîche and aged sherry

**JUMBO SHRIMP COCKTAIL**
Brandy horseradish cocktail sauce

**VINE RIPENED BEEFSTEAK TOMATO SALAD**
Sliced purple onion, balsamic vinaigrette or blue cheese dressing

**BABY ARUGULA SALAD**
Tossed with sliced red onion, cherry tomatoes, mushrooms and a warm bacon dressing. Topped with smoked bacon and chopped egg

**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, sea scallops and wasabi cream

**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 OR POACHED LOBSTER TAIL**
On a bed of wilted spinach and arugula, with mustard seed and “mangochurri” pesto sauce or melted butter

**CEDAR PLANKED BLACK COD WITH SHRIMP SCAMPI**
Roasted garlic and cilantro butter

**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

**ROASTED VEGETABLE TOWER**
With Onion Confit and Tomato Coulis
THE PINNACLE GRILL features hand-selected Sterling Silver Premium Beef, unsurpassed in tenderness and taste. Our own special Holland America Culinary Collection seasoned rubs add intriguing dimensions of flavor, and our 1,600-degree grill helps seal in the juices.

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 ~ classic béarnaise ~ horseradish-mustard ~ Master Chef’s green peppercorn-classic hollandaise -Maitre d’ and Garlic Butter

COLORADO LAMB CHOPS
Spiced apple chutney and fresh mint sauce

GRILLED VEAL CHOP
Marinated overnight in a savory blend of rosemary, garlic and pepper vinegar with scallions

CHICKEN BREAST
Oven-baked chicken breast stuffed with spinach and garlic herb cheese and served with lemon garlic beurre blanc sauce

FILET STEAK DIANE
The time-honored classic, pan-seared medallions of beef tenderloin served with a light cream sauce enriched with mushrooms, shallots and Cognac

FILET MIGNON BURGER
A half - pound of freshly ground 100 - percent beef, fine herbs and truffle infused cooked to your liking, served with fried Onion Rings and Tomatoes

S I D E   D I S H   E S
VEGETABLES AND POTATOES
Creamed spinach - sautéed button mushrooms - sautéed onions - asparagus
Potatoes - scallop - whipped - jumbo baked Idaho - shoestring ~ Basmati rice

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THE FINALE
NOT-SO-CLASSIC BAKED ALASKA
Ben and Jerry’s Cherry Garcia ice cream flamed with Bing Cherries Jubilee

WARM GRAND MARNIER CHOCOLATE VOLCANO CAKE
The ultimate chocolate experience

VELVET SOUFFLÉ - CHOCOLATE OR VANILLA
Served with Grand Marnier Sauce

CREAMY HOMEMADE RASPBERRY CHEESECAKE
Served with fresh berries

CHOCOLATE AND RAISIN BREAD PUDDING
With Whiskey Sauce

PINNACLE CRÈME BRÛLÉE
Flavors of chocolate, coffee and vanilla bean

FRESH SEASONAL FRUITS AND BERRIES
With a Sabayon Sauce

PREMIUM ICE CREAM OR SORBETS
ASSORTMENT OF INTERNATIONAL CHEESES