

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

FRENCH ONION SOUP KING LOUIS XV

beef broth with aged Cognac and caramelized onions, baked with gruyère crouton

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

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, jumbo shrimp, sea scallops and wasabi cream

THE INTRIGUE

“LAND AND SEA”

Master Chef Rudi Sodamin's interpretation of surf-and-turf: 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 GRILL

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

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

GRILLED 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

FILET MIGNON BURGER

a half-pound of freshly ground 100% beef, fine herbs and truffle-infused
cooked to your liking, served with fried onion rings and tomatoes

SIDE DISHES

VEGETABLES AND POTATOES

creamed spinach - sautéed button mushrooms - sautéed onions - asparagus - basmati rice
potatoes - scallop - whipped - jumbo baked Idaho - shoestring

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 BLACK COD 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

Chicken and Turkey Temptation - with onion confit and tomato coulis

Delectable Seafood - shrimps, swordfish and tuna, seasoned with lemon, paprika,
garlic, mustard, and cayenne and dill

Vegetarian Zen - array of mixed vegetables seasoned with herbs de provence

The US Food and Drug Administration advises that eating uncooked or partially cooked meat, fish, seafood, poultry and/or eggs may present a health risk



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

CHOCOLATE OR VANILLA - VELVET SOUFFLÉ

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 SORBET

ASSORTMENT OF INTERNATIONAL CHEESES



PORTS & DESSERT WINES

Warre's Optima	5.25/glass
Smith Woodhouse Reserve	5.25/glass
Dows Late Bottle Vintage	7.75/glass
Grahams Six Grapes	9.50/glass
Warre's Warrior	9.50/glass
Inniskilin Vidal Gold Ice Wine Canada 2005	107.00/bottle
Chateau D'Yquem premier Grand Cru Sauternes France 1999	296.00/bottle

COGNACS & ARMAGNAC

Martell V.S.	7.50
Hennessy V.S.	7.50
Courvoisier V.S.O.P.	7.50
Martell V.S.O.P.	8.50
Amagnac	8.75
Rémy Martin V.S.O.P.	11.00
Courvoisier Napoleon	13.00
Rémy Martin XO	18.50
Rémy Martin Louis XIII	89.00

A \$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