

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*