

## Pinnacle Grill Pricing

Breakfast	Lunch	Dinner
<i>Breakfast is available for Neptune and Pinnacle Suite guests on all ships except Koningsdam, Nieuw Statendam, and Rotterdam.</i>	*\$25	*\$52

*\*Prices are per person in USD*

## Pinnacle Grill Sample Menu

This sample menu for Pinnacle Grill may not reflect recent changes or substitutions on board. Dining is included with your cruise experience; however, some menu items have a supplemental charge, as noted.

### Appetizers

#### Ossetra Malossol Caviar

*Crème fraîche, buckwheat blini  
(US \$50 supplement)*

Suggested Wine Pairing

Veuve Clicquot Yellow Label Brut, France

#### Jumbo Shrimp Cocktail

Brandy horseradish cocktail sauce

#### Forest Mushroom Soup

Truffle oil, crème fraîche, scallion churro

#### Steak Tartare

Parsley, cornichon, capers, red onion

#### Lobster Bisque

Crème fraîche, aged cognac

#### Jumbo Lump Crab Cakes

Cucumber, sweet chili-mustard

#### Heart of Romaine Caesar Salad

Parmesan, garlic croutons, anchovies

#### Iceberg Wedge Salad

Buttermilk dressing, gorgonzola, bacon, tomato, red onion, Beyond meat mince, vegan mayonnaise remoulade, parsley chives, toasted walnuts

#### Panko Friend Stuffed Mushroom Caps

### Exclusively By David Burke

#### Clothesline Candied Bacon

*Maple, black pepper, half sour pickles*

## Steak

#### Beef Tenderloin with Lobster Dumplings

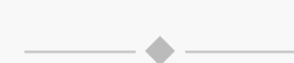
*Exclusively by David Burke*

celery root purée, horseradish bordelaise sauce, lobster béarnaise

**Filet Mignon** 8 oz

**New York Strip** 12 oz

**Bone-In Rib Eye** 15 oz



#### 35 oz Tomahawk Bone-In Rib Eye For Two

*US \$35 supplement*

#### Make it Surf N' Turf

add a 5oz lobster tail

*US \$10 supplement*

#### 16 oz Dry Aged Delmonico

shallot confit, watercress, aged balsamic vinegar

*US \$15 supplement*

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*(US \$10 supplement)*

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*(US \$15 supplement)*



#### Choice Of Sauce

Shallot and red wine bordelaise, green peppercorn, bearnaise, mustard and cognac sauce

#### Choice Of Sides

• Creamed spinach • asparagus with Hollandaise • roasted baby beets with blue cheese •  
• mashed potatoes • baked potato • French fries • sautéed mushrooms • Beecher's lobster mac & cheese

*US \$10 supplement*

## Classics, Seafood & Vegetarian

### Classics

#### Jidori Chicken Breast

Crispy artichoke, cremini mushroom, chili caramel, roasted yellow beet

#### Double-cut 14 oz Kurobuta Pork Chop

caramelized onions, Walla Walla apple pan jus

#### Grilled Lamb Chops

controne bean purée, garlic chips

### Seafood

#### Seared Jumbo Scallops

Parsnip chips, cauliflower risotto, pumpkin seed oil

#### Alaskan King Salmon

Honey-lemon glaze, dill butter

#### 12 oz Maine Lobster Tail

Steamed or broiled, lemon-garlic butter  
*US \$15 supplement*

#### Baked Alaskan Halibut

Morels, panko, dilled leeks, champagne vinaigrette

### Vegetarian

#### Heirloom Tomato And Eggplant Tarte Tatin

Pickled mustard seeds, pesto, arugula

#### Beyond Meat Kofta

Tomato, cucumber and bulgur wheat salad, chermoula vinaigrette

## Desserts & Drinks

### Desserts

#### Tres Leches Cake

coconut meringue, forest berries

#### Jacques Torres Chocolate Soufflé

vanilla Chantilly foam, crème anglaise

#### Key Lime Pie

whipped cream

#### Not-So-Classic Baked Alaska

Ben and Jerry's Cherry Garcia ice cream, Bing cherries jubilee

#### Ice Cream Or Sorbet

Assortment Of International Cheeses

#### Crème Brûlée

vanilla bean

## Single Malts & Liqueurs

#### Grand Mariner

Drambuie

#### Grenmorangie Single Malt

Dalmore 12 Year Single MaltThe Macallan Select Oak

### Coffee

Sole Espresso

Cappuccino

\*Prices are in USD and subject to change