Pinnacle Grill

Holland America's signature steakhouse

SAMPLE MENU • HOLLAND AMERICA LINE

APPETIZERS

Table-Side Caesar Salad
Crisp romaine tossed tableside with housemade Caesar dressing

Clothesline Candied Bacon
Thick-cut bacon glazed with sweet and smoky seasoning

Jumbo Lump Crab Cakes
Pan-seared crab cakes packed with premium lump crab

Vine Ripened Beefsteak Tomato Salad
Fresh beefsteak tomatoes layered with flavorful accompaniments and a light dressing

Lobster Bisque
Creamy, rich lobster soup finished with delicate seafood flavor and sherry notes

Steakhouse Wedge Salad
Crisp iceberg wedge topped with bacon, blue cheese, tomatoes and creamy dressing

ENTRÉES

Table-Side Dover Sole
Delicate Dover sole expertly filleted tableside and finished with classic lemon butter

Honey-Glazed Chilean Sea Bass
Buttery Chilean sea bass glazed with a touch of honey, with a rich lemon butter sauce

Braised Short Ribs with Chow Fun Noodles
Tender braised short ribs served over savory chow fun noodles

Mafaldine, Marinated Grilled Eggplant, Burrata & Chiles
Luscious pasta with creamy burrata and grilled vegetables

Panko Fried Stuffed Mushroom Caps
Crispy panko-crusted mushroom caps filled with a savory blend of cheeses and herbs

Steaks
American Wagyu Strip Loin, Filet Mignon, Tomahawk Bone-In Rib Eye for Two

SIDES

Creamed Spinach

Asparagus with Hollandaise

Roasted Baby Beets with Blue Cheese

Mashed Potatoes

Baked Potato

Sautéed Mushrooms

DESSERTS

Not-So-Classic Baked Alaska
A modern twist on the classic with cake, ice cream and toasted meringue

Jacques Torres Chocolate Soufflé
Warm chocolate soufflé with a rich, molten center

Warm Chocolate Daelmans Stroopwafel Cobbler
Warm chocolate cobbler topped with caramel-filled Dutch stroopwafel

Crème Brûlée
Creamy vanilla custard with a crisp caramelized sugar crust

Key Lime Pie
Tangy key lime custard in a graham cracker crust with fresh whipped cream