

The Dining Room



AMSTEL LIGHT 7.75

A special light lager beer crafted Amstel Brouwerij B. V. in Amsterdam



DUTCH 150 10

De Lijn Gin, lemon juice, sparkling wine, orange twist

150TH MARTINI 12

De Lijn Gin, Noilly Pratt Dry Vermouth, orange twist

GIN AND TONIC 13

De Lijn Gin, Fever Tree tonic, seasonal botanicals

CREVETTEN COCKTAIL

bay shrimp cocktail, Dutch cocktail sauce, boiled egg

ASSORTED HERRING *

pickled herring, herring in sour cream, apples, red onion, dill, red beet, sour cream, pumpernickel

PASTEITJE MET RAGOUT

chicken in mushroom cream, puff pastry, hollandaise

WESTLAND SALAD

tomato, cucumber, egg, mustard dressing

CLASSIC CAESAR SALAD

romaine lettuce, parmesan cheese, garlic croutons, Caesar dressing, anchovies

GREEN PEAS SOUP

roggenbrood, katenspeck

FRENCH ONION SOUP

Gruyère cheese crouton

DRINKS

STARTERS



gluten-free



non-dairy



vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

BAMI GORENG

Indonesian stir-fried noodles, chicken sate, peanuts sauce, krupuk shrimp crackers

HODGE PODGE KLAPSTOCK

braised Brisket, butter gravy

BEEF OSSENHAAS MET CHAMPIGNONS *

beef petite tender, mushroom sauce, potatoes chateau, sauteed baby vegetable

PORK CORDON BLEU

ham, gouda, green peas, carrots and lyonnaise

ROASTED CHICKEN

French fries, apple sauce

DOVERSOLE FILET MUNIERE *

parsley potatoes, asparagus, carrots, beurre noisette

BRAISED BELL PEPPER 

brown rice, tomato coulis

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

BROILED LOBSTER TAILS 15

two 5oz. lobster tails, orange beurre blanc sauce, roasted Parmesan potatoes

5 oz. FILET MIGNON & 5 oz. LOBSTER TAIL * 18

grilled asparagus, baked potato, garlic butter

12 oz. PINNACLE GRILL STRIP LOIN STEAK * 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BOSCHEBOL

cream puff, chocolate

TOMPOUCE

puff pastry, vanilla custard, royal icing

PASSION FRUIT MOUSSE TORTE 

vanilla crust, chantilly

FRUIT CRISP OF THE DAY

BANANA CRISP

vanilla ice cream

ARTISAN CHEESE SELECTION

Provolone, Edam, Cheddar, Gouda

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50



no sugar added



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An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required