

The Dining Room



SPACE NEEDLE 7.75

A special IPA beer crafted by Pike Brewing Co. in Seattle



DUTCH 150 10

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

150TH MARTINI 12

De Lijun Gin, Noilly Pratt Dry Vermouth, orange twist

GIN AND TONIC 13

De Lijn Gin, Fever Tree tonic, seasonal botanicals



ETHAN STOWELL'S ALASKA BREADED COD SLIDER *
brioche roll, malt vinegar aioli, cabbage slaw



ALASKA CRAB SEAFOOD COCKTAIL

snow crab, shrimps, scallops, boiled eggs

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, basil, focaccia

GOURMET GREENS

toasted pecans, cherry tomatoes, orange segments

CLASSIC CAESAR SALAD

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

ALDER SMOKED SALMON CHOWDER

potato, kale, cream, celery

FRENCH ONION SOUP

Gruyere cheese crouton

DRINKS

STARTERS



Holland America Line proudly serves sustainable seafood certified by certified by Responsible Fisheries Management



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.



RAINBOW TROUT TOMATO SALAD *
black-olive pesto

BUCATINI CAPONATA

eggplant, olives, bell pepper, capers, basil, pine nuts, grilled chicken breast on request

SEARED ALASKAN ROCKFISH *

saffron risotto, mussels, clams, peppers

PORK MEDALLIONS WITH HUCKLEBERRY JAM *

roasted garlic sweet potato mash, parsnip chips, brussels sprouts

ROASTED SALMON WITH GRANNY SMITH APPLE BUTTER *

zucchini, turnips

NEW YORK STRIP LOIN STEAK FRIES *

garlic-herb butter

CURRIED VEGETABLE CUTLET 

Indian spices, garbanzo beans, tomato sauce, baby bok choy

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

CLASSIC DISHES FROM OUR HISTORIC SAILINGS

ROAST CHICKEN PAYSANNE

pomme frits, mushrooms, green beans, lardons

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 STRIP LOIN STEAK * 20

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

STRAWBERRY ROMANOFF

grand marnier, vanilla ice cream

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied nuts, marshmallows

LEMON TORTE 

lemon cream

FRUIT CRISP OF THE DAY

STRAWBERRY AND RHUBARB CRISP

vanilla ice cream

ARTISAN CHEESE SELECTION

Provolone, Havarti, Cheddar, Swiss

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO \$2.50

CAPPUCCINO \$3.50

MAINS

DESSERTS



no sugar added



gluten-free



non-dairy

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

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