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

**Steak Tartare**
Parsley, cornichon, capers, red onion
 **Jumbo Lump Crab Cakes**
Cucumber, sweet chili-mustard

**Iceberg Wedge Salad**
Buttermilk dressing, gorgonzola, bacon, tomato, red onion, chives, toasted walnuts

**Forest Mushroom Soup**

Truffle oil, crème fraîche, scallion churro
**Lobster Bisque**Crème fraîche, aged cognac**Heart of Romaine Caesar Salad**Parmesan, garlic croutons, anchovies

**Panko Friend Stuffed Mushroom Caps**Beyond meat mince, vegan mayonnaise remoulade, parsley

**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*

**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)*

**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 yelow 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**12 oz Maine Lobster Tail**
Steamed or broiled, lemon-garlic butter
*US $15 supplement*

**Alaskan King Salmon**
Honey-lemon glaze, dill butter

**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
 **Key Lime Pie**
whipped cream

**Ice Cream Or Sorbet**

**Assortment Of International Cheeses**

**Jacques Torres Chocolate Soufflé**
vanilla Chantilly foam, crème anglaise

**Not-So-Classic Baked Alaska**
Ben and Jerry’s Cherry Garcia ice cream, Bing cherries jubilee

**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