



## STARTERS • SOUPS • SALADS



### Assorted Wedges of Melon and Pineapple

strawberries, blueberries, raspberries

### Latin-America-Style Gravlax \*

pisco, kosher salt, sugar, cilantro and crushed peppercorns, mellow jalapeño-honey mustard dressing



### Aged "Pata Negra" Iberian Ham

cantaloupe melon, arugula

### Brie in Crispy Phyllo

hazelnuts, apple-cranberry chutney



### Creamy Carrot Soup

roasted garlic, ginger, nutmeg

### Seafood Cioppino

Vegetables in a fish broth flavored with roasted fennel and tomato



### Chilled Indian Lassi Soup

banana, yogurt, sour cream, honey, cinnamon



### Fresh Greens with Pear and Brie

cherry tomatoes and pear wedges, honey-pear croutons and melted Brie

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

### Jumbo Shrimp Cocktail

American cocktail sauce

## MAINS

### Spaghetti with Meatballs

marinara sauce, parmesan cheese

### Mixed Greens with Avocado

red onion, orange segments, tangy ginger dressing, grilled garlic shrimp

### Trout Almandine \*

sliced almonds, green peas, parsley boiled potato

### Pan Seared Hoisin Lime Glazed Stripped Bass \*

wok Asian vegetable, steamed rice



### 24 oz. Porterhouse Steak \*

French fries, garlic butter and grilled tomato  
NO HALF PORTION AVAILABLE

### Stuffed Bell Peppers

ground meat, rice, tomato sauce, vegetable julienne

### Kentucky Fried Chicken

coleslaw, macaroni salad



### Bhindi Masala

okra, onion, tomato, turmeric, garlic, chili, garam masala, basmati rice, naan

## HOLLAND AMERICA LINE SIGNATURES



### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, sautéed spinach, garlic cherry tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken Breast

quinoa pilaf, herb roasted vegetables, jus

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## DESSERTS

### Sacher Torte

apricot preserves, chocolate glaze

### Peanut Butter Cake

whipped cream cheese, chocolate sauce

### Warm Date and Toffee Pudding

dates, brown sugar, golden syrup, butterscotch sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Rhubarb, Hazelnut Crisp

vanilla ice cream

### Cheese Plate

Humboldt, Maytag, Iraty, Fiscalini,  
accompanied by dried fruit, nuts, crackers, bread

### Sliced Fruit Plate

selection of fresh fruit



### Raspberry Cream Torte **no sugar added**

sponge cake, sweet sugar-free raspberry mousse

### Master Chef's Sundae

vanilla ice cream, tropical fruits, whipped cream,  
roasted macadamia nuts

### Ice Cream

Vanilla • Cookie Dough

Lemon Sorbet • Raspberry Frozen Yogurt



Vanilla •  Butter Pecan

## AFTER DINNER DRINKS

**Mocha Mint Cordial** in souvenir glass

6.95

Kahlua, Crème de Menthe and Crème de Cacao White

**Espresso**

1.25

**Cappuccino**

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED