

STARTERS • SOUPS • SALADS

Maple Fruit Mélange seasonal fruit, maple-apple juice reduction

Seared Ahi Tuna Carpaccio * turnips chips, papaya-ginger relish

Mediterranean Mezze Plate Creamy hummus, marinated olives, baba ghanoush, rice-stuffed grape leaves and olive oil-marinated feta cheese

Lobster and Shrimp Calypso Dip spinach, hot mustard-based Calypso sauce and nacho chips

New England Seafood Chowder

A classic cream soup with the flavors of seafood, potato and bacon

Italian Minestrone Soup vegetable broth, bacon, white beans, vegetables, macaroni, oregano, parmesan cheese

Chilled Mixed Berry Soup lemon zest

Kale Caesar Salad
Caesar dressing, garlic croutons, shaved Parmesan cheese

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

Linguini Carbonara egg-cream sauce, prosciutto, parmesan cheese

Avocado Citrus Salad with Shrimp avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

Southwest Grilled Black Cod with Three Salsas * roasted yellow corn, cilantro basmati rice

Australian Beef Meat Pie red skin mashed potato, peas and carrots

Lebanese Lamb Shank flageolets braised in a tomato-lamb jus, basil-minted couscous, roasted carrots

Polynesian Style BBQ Pork Ribs pineapple slaw, sweet potato fries

Hong Kong General Tsao's Chicken jasmine rice, steamed vegetable

Indian Vegetarian Platter
pakora, aloo palak, dhal, basmati rice, raita, chapatti, naan bread

HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto *
basmati rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin * cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken Breast quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Tropical Fruits Pavlova

whipped cream, fresh fruits

Baklava

drizzled with honey, pistachio nuts

Cappuccino Bomb

coffee ice cream, decadent dark chocolate shell, chocolate sauce, berries compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana, Walnut Crisp

vanilla ice cream

Cheese Plate

Leiden, Cambozola, Aged Gouda, Camembert, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit

Apple Tower no sugar added

white sponge cake, cinnamon apples, whipped cream

Mixed Berries Sundae

vanilla ice cream, sweetened mixed berries, whipped cream

Ice Cream

Vanilla • Macadamia

Raspberry Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla • (Butter Pecan

AFTER DINNER DRINKS

After Eight Cordial in souvenir glass	6.95
Kahlua, Crème de Menthe Green and Bailey's Irish Cream	

1.25 Espresso

175 Cappuccino

ask your beverage server for additional drink selections

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After Eight Cordial in souvenir glass	6.95
Kahlua, Crème de Menthe Green and Bailey's Irish Cream	

Espresso	1.23
Cappuccino	1.75

ask your beverage server for additional drink selections

