

---

## STARTERS • SOUPS • SALADS



### Fresh Fruit Medley ^

melon, papaya, pineapple, mint-lemon yogurt

### Captain's Antipasto Plate \*

country pâté, Bresaola beef, Coppa pork, Prosciutto, Sicilian-style roasted vegetable salad

### Seared Scallops

bacon, tomato, avocado puree, and vanilla-scented vinaigrette

### New England Clam Chowder

onion, potato, cream, Tabasco, Worcestershire, smoked bacon



### Cheese Tortellini and Vegetable Soup

tomato, zucchini, celery, carrot, Parmesan cheese



### Chilled Mixed Berry Soup ^

lemon zest



### Mixed Seasonal Greens ^

caramelized apple, toasted walnuts, cranberry-ginger vinaigrette

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS



### Penne Primavera ^

sautéed vegetables, garlic, olive oil, Parmesan cheese

### Sesame Steak Salad \*

romaine, soy-glazed oyster mushrooms



### Shrimp, Andouille and Grits

okra, zesty tomato sauce, citrus, roasted poblano pepper

### Three-Peppercorn Crusted Sirloin Steak \*

Grilled and served with sage and garlic roasted potatoes, French green beans, sautéed onions and peppers

### Pork Rib Roast with Apricot-Pineapple Dressing

sautéed green beans, cauliflower gratin

### Chicken Breast with Israeli Couscous

mushroom-artichoke sauté, olives, curry-bell pepper coulis



### Eggplant Cannelloni Parmigiano ^

asparagus risotto

## HOLLAND AMERICA LINE SIGNATURES



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

basmati rice, Swiss chard, garlic cherry tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

