

## STARTERS • SOUPS • SALADS



### Pineapple Boat

toasted macadamia, strawberries



### Mediterranean Mezze Plate

creamy hummus, marinated olives, smoky-flavored baba ghanoush, rice-stuffed grape leaves and olive oil-marinated feta cheese



### Citrus Alaskan Seafood Cocktail

zingy citrus mayonnaise

### Spiced Coconut Crusted Meatballs

pork, garlic aioli

### Double-Baked Potato Soup

cheddar cheese, chive, bacon bits



### Farmhouse Vegetable and Barley Soup

green peas, carrots, potato, porcini mushroom, celery, thyme



### Chilled Roasted Peach Soup

strawberries, sliced almonds



### Gourmet Greens

toasted pecans, cherry tomatoes, orange segments

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

### Jumbo Shrimp Cocktail \*

American cocktail sauce

## MAINS



### Fettuccini with Plum Tomato and Basil

shallots, olive oil, parmesan cheese, garlic bread

### Greek-Style Beef Salad \*

roast beef, red onion rings, cucumber, Kalamata olives, feta cheese, cherry tomatoes, lemon, oregano, olive oil, romaine, watercress

### Macadamia Barramundi Fillet \*

lemon-dill couscous, savory greens

### Filet of Beef Wellington \*

duck liver and mushroom duxelles, puff pastry, madeira sauce, duchess potatoes, carrots and sugar snap peas



### Grilled Molasses Lamb Chops \*

garlic mango chutney, green beans, roasted shallots, Vichy carrots, scalloped potatoes

### Chicken Kiev

warm potato, cucumber and red beet salad



### Briam

Greek baked zucchini and potatoes

## 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

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



## DESSERTS

### Chocolate Caramel Cake

chocolate crust, peanut brittle, mousse, chocolate shavings

### Pear Upside Crunch Cake

cardamom cream

### Banana Cake

cream cheese, caramel sauce

### Crème Brûlée

Grand Marnier custard, caramelized sugar

### Mango Crisp

pecan nut butter streusel, vanilla ice cream

### Cheese and Fruit

Gorgonzola, Marco Polo, Sharp Cheddar, Edam

### Sliced Fruit Plate

selection of fresh fruit



### Canadian Bread Pudding

cherries, almonds, berries compote

### Caramel Sundae

vanilla ice cream, caramel sauce, whipped cream, toasted nuts

### Ice Cream

Vanilla • Tiramisu

Strawberry Sorbet • Blackberry Frozen Yogurt



Vanilla •  Fudge Tracks

## AFTER DINNER DRINKS

### Beam Me up Scotty

6.95

Kahlua, Frangelico and Bailey's Irish Cream

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



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NO SUGAR ADDED