### STARTERS • SOUPS • SALADS

- (9/8) Watermelon Cocktail orange sauce
- Sashimi of Salmon with Wasabi Mayonnaise \* (a) Served with pickled ginger, soy sauce and a finely diced cucumber and mango salad
- (8) Grilled Portabella Carpaccio Sherry vinaigrette, arugula, Maytag blue cheese

Island-Style Crispy Fish Cakes capers, leek, jalapeño bell pepper and served with a smoky chipotle-lime sauce

Cream of Celery with Ham celery root, chicken stock, potato, onion, thyme, cream, leeks

- (40) Italian Minestrone Soup vegetable broth, white beans, vegetables, macaroni, oregano, Parmesan cheese
- Chilled Banana Soup banana, cream, vanilla ice cream, white wine, dark rum
- Salad Caprese crisp red onion, fresh mozzarella, extra-virgin olive oil, mixed greens lettuce

### HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles" Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Polynesian Jumbo Shrimp Cocktail Hawaiian cocktail sauce

## MAINS

(4) Brown Butter Gnocchi with Roasted Squash sage and oven-roasted butternut squash, drizzled with a balsamic reduction

Grilled Five Spice Salmon and Crispy Tortilla Salad \* romaine lettuce, cucumber, tomato, scallions, ginger-lime dressing

Angry Striped Bass with Garlicky Clams \* wilted spinach, seasoned macaroni

(G#F) Pan-Seared Swordfish Steak \* With grilled polenta sticks, sautéed asparagus and zucchini-bell pepper ragoût

Grilled Ribeye Steak with Spicy Pear Salsa \* Blue cheese butter, roasted root vegetables and herb-roasted potatoes

Rum-Glazed Barbecue Pork Ribs Sweet potato fries and garlic coleslaw

Chicken Kiev

warm potato and red beet salad

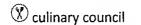
"Moussakas Nistisimos" eggplant, potato, bell pepper, onion, garlic, fresh herbs, béchamel, hollandaise, Parmesan, mozzarella

## HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto \* basmati rice, Swiss chard, garlic cherry tomatoes

> Broiled New York Strip Loin \* cauliflower gratin, peppercorn sauce

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









### DESSERTS

#### Mohr im Hemd

warm, light chocolate nut sponge, chocolate sauce, whipped cream

#### Crème Catalana

Grand Marnier, lemon zest, caramel glaze

### Blueberry Crumble

sweet spiced blueberries, streusel, vanilla ice cream

#### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Blackberry, Almond Crisp

vanilla ice cream

#### Cheese Plate

selection of four cheeses, accompanied by dried fruit, nuts, crackers, bread

### Sliced Fruit Plate

selection of fresh fruit



### Apple Tower no sugar added

fluffy white sponge, poached cinnamon apples, whipped cream

### Apple Sundae

vanilla ice cream, cinnamon-spiced apples

#### Ice Cream

Vanilla • Coconut Ice Cream

Blackberry Sorbet • Chocolate Frozen Yogurt





Vanilla • (🚳 Mint Chocolate Chip

# AFTER DINNER DRINKS

Chocolate Cherry Cordial in souvenir glass	6.95
Crème de Coco Dark, Baitey's Irish Cream, Drop of Grenadine	

1.25 Espresso 1.75 Cappuccino

ask your beverage server for additional drink selections