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## STARTERS • SOUPS • SALADS

-  **Watermelon Cocktail**  
orange sauce
-  **Sashimi of Salmon with Wasabi Mayonnaise \***  
Served with pickled ginger, soy sauce and a finely diced cucumber and mango salad
-  **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
-  **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

-  **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
-  **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

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## 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, Bailey's Irish Cream, Drop of Grenadine

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED