

## STARTERS • SOUPS • SALADS



### Fruit Delight with Amaretto

cranberry-apple vinaigrette



### Seafood Deviled Eggs \*

smoked salmon, crab, honey mustard dressing



### Eggplant Caponata

Celery, red onion, tomato, zucchini, mushrooms, raisins, vinegar, capers and ciabatta toast points

### Almond Chicken Tenders

honey-Dijon mustard sauce



### Potato Soup with Lobster

chorizo oil

### Tortilla Soup with Mushrooms

vegetable broth, tomatoes, button, oyster and shiitake mushrooms, diced avocado, watercress, chipotle chili, goat cheese



### Chilled Apple Soup

white wine, ginger, sour cream, cinnamon



### Mixed Gourmet Greens

turnips, cucumber, sweet onion, corn confetti

## 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

### Spaghetti Puttanesca

marinara sauce, anchovies, capers, black olives, garlic, oregano

### Brazilian Shrimp Salad

sautéed bell peppers, onion, tomato, mixed greens, parsley-cilantro vinaigrette

### Breaded Haddock Fillet

cold caper rémoulade, green beans and boiled new potatoes



### Ginataang Hipon *as featured in the CAC*

Filipino style shrimp in coconut cream sauce with steamed jasmine rice and vegetables

### Carne Asada \*

grilled steak, steamed rice, black beans, guacamole, warm flour tortillas

### Galumpki

cabbage, rice, ground meat, tomato sauce, root vegetables

### Turkey Roast with Giblet Gravy and Cranberry

apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato



### Chile Rellenos

oven-roasted poblano peppers, Monterey Jack cheese, green chili sauce, Mexican-style rice

## 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



culinary council



vegetarian



responsible seafood



gluten free

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## DESSERTS

### Sacher Torte

chocolate cake, apricot preserves, chocolate glaze

### Grand Marnier-Marinated Cherry Mille Feuille

vanilla cream, grand marnier gelatin

### Warm Chocolate Chip Bread Pudding

old-fashioned bread pudding with chocolate chips,  
served warm with vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Blueberry, Peanut Crisp

vanilla ice cream

### Cheese Plate

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

### Sliced Fruit Plate

selection of fresh fruit



### Linzer Torte no sugar added

hazelnut pastry shell, raspberry jam, pastry lattice veil

### Pineapple Sundae

vanilla ice cream, pineapple chunks, chocolate sauce, whipped cream

### Ice Cream

Vanilla • Cookies and Cream

Orange Sorbet • Blueberry Frozen Yogurt



Vanilla •  Coffee Fudge

## AFTER DINNER DRINKS

**Southern Belle Cordial** in souvenir glass

6.95

Grand Marnier and Southern Comfort

**Espresso**

1.25

**Cappuccino**

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED