STARTERS • SOUPS • SALADS

- Fruit Delight with Amaretto cranberry-apple vinaigrette
- Seafood Deviled Eggs * **(1)** 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

(X) 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"

Gruvère 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

(e#F) 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

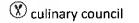
Grilled Salmon with Ginger-Cilantro Pesto * basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus









DESSERTS

Sacher Torte

Grand Marnier-Marinated Cherry Wille Feuille

vanilla cream z ar Tila re st

Warm Chocolate Chip Bread Puoding

old fashioned shear and a second second Served were and

Crème Brillee

Grand Marnier scented custom, commenced in the

Blueberry, Peanut Crisp

manife its mean

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	

1.25 Espresso

1.75 Cappuccino

ask your beverage server for additional drink selections

