



STARTERS • SOUPS • SALADS



Fruit Cup au Naturel

pineapple, mango, cantaloupe, honeydew, seasonal berry garnish

Smoked Seafood Sampler *

chipotle salmon, scallops, and trout accompanied by apple-horseradish sauce



Artichoke and Olive Bruschetta

drizzled with extra virgin olive oil

Asian Style Fish Cake

lime cilantro sour cream

Bean and Vegetable Soup

A robust soup, flavored with smoked pork, tender beans and fresh vegetables



Bell Pepper and Tomato Bisque

avocado cream



Minted Melon and Raspberry Soup

orange juice, cream, honey



Assorted Garden Greens

hearts of palm, carrot, tomato, scallion

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

Penne and Chicken

Al dente pasta and sliced juicy chicken in a light tomato sauce

Baby Spinach with Salmon *

served with fresh strawberries, cashew nuts, pita triangles and hardboiled egg

Pan-Fried Haddock with Shrimp Salad *

thinly sliced radish, micro greens in citrus-mint vinaigrette and risotto nero

Trout Almondine *

almonds, lemon butter, chive-parsley potatoes, garden green peas



Rib Eye Steak *

garlic herb butter, sautéed cherry tomato, French fries

Broiled Pork Chop with Braised Sauerkraut

boiled parsley potatoes, snow peas with shallots and almonds

Crêpinette of Roasted Chicken

vegetable Israeli couscous, tempura French green beans, chicken gravy



Curried Vegetable Cutlet

Indian spices, bean ragout, tomato sauce, baby bok choy

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Apple Buckle

spiced butter cake, sliced apples, butter streusel, vanilla ice cream

Sacher Torte

dark and dense chocolate cake, apricot preserved, chocolate ganache

Baked Chocolate Soup

caramelized banana, rum, chocolate syrup, meringue

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blueberry, Walnut Crisp

vanilla ice cream

Cheese Plate

Manchego, Beechers, Herb Cheese, Danish Blue, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Mandarin Mousse Torte no sugar added

delicate sponge cake, rich sugar-free mandarin mousse

Pineapple Sundae

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

Ice Cream

Vanilla • Cookie Dough

Raspberry Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Rattle Snake Cordial in souvenir glass 6.95
Kahlua, Crème de coco White, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED