



## STARTERS • SOUPS • SALADS



### Tropical Fruit Medley

kiwi, mango, lychees, papaya, Malibu dressing, coconut



### Bay Scallops Cocktail

cucumber salad, tomato-cilantro salsa



### Barbecued Sweet Potato and Haloumi Cheese

with corn kernels and herb dressing

### Beef and Chicken Satay

spicy peanut sauce, cucumber salad

### White Bean Soup Piemontese

chorizo sausage, white truffle oil

### Seafood Cioppino

seafood and vegetables in a broth flavored with roasted fennel and tomato



### Chilled Beet Soup

yogurt purée, roasted beets, carrots, honey, raspberry vinegar, sour cream, chives



### Gourmet Greens

toasted pecans, cherry tomatoes, orange segments

## 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 Carbonara

egg-cream sauce, pancetta, Parmesan cheese

### Barbecue Chicken Salad

avocado, tomato, corn, black beans, cucumber, romaine, barbecue Ranch dressing, onion strings

### Breaded Yellowfin Sole Fillet \*

garlic-herb aioli, green beans, boiled new potatoes



### Fresh Catch Grouper with Fennel and Tomato \*

olive oil, saffron, grilled asparagus, herbed sautéed potatoes

### Island Braised Beef Tri-Tip \*

Wasabi mashed potato, asparagus, shitake mushroom

### Osso Buco Milanese

white wine and fresh tomato sauce, lemon garlic finish, creamy mushroom risotto

### Parmesan-Crusted Turkey Breast

honey-mustard sauce, basil mashed potato, sautéed cherry tomatoes



### Indian Jalfrezi

curried vegetable stew, basmati rice

## HOLLAND AMERICA LINE SIGNATURES



### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, sautéed greens, garlic cherry tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

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## DESSERTS

### Sacher Torte

dark and dense chocolate cake, apricot preserves, chocolate glaze

### Tiramisu

clouds of light mascarpone cream on coffee and rum-soaked ladyfingers

### Banana Bread and Butter Pudding

slices of banana and pieces of bread vanilla custard, vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Apple, Peanut Crisp

vanilla ice cream

### Cheese Plate

Leiden, Cambozola, Aged Gouda, Camembert,  
accompanied by dried fruit, nuts, crackers, bread

### Sliced Fruit Plate

selection of fresh fruit

### Strawberry Crumble no sugar added

pastry crust, spiced strawberry compote, streusel

### Cherries Jubilee Sundae

vanilla ice cream, Bing cherries, whipped cream, chopped nuts

### Ice Cream

Vanilla • Butter Pecan

Strawberry Sorbet • Banana Frozen Yogurt

### Vanilla • Mint Chocolate Chip

## AFTER DINNER DRINKS

Banana Split Cordial in souvenir glass 6.95

Crème de Banana, Crème de Cacao & Amaretto

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections