



STARTERS • SOUPS • SALADS



Watermelon Cocktail

orange sauce



Smoked Salmon Rosettes *

filled with bay shrimp salad, garnished with salmon caviar

Steak Tartare *

capers, cornichons and melba toast points



Spinach and Feta Tart

egg custard, spinach, feta, flaky pastry shell

Cheddar and Crab Chowder

Armenian lavosh cracker

Steak House Soup

beef broth, diced beef and root vegetables



Chilled Apple Vichyssoise

ginger, yogurt, cream, cinnamon, apple brandy, Granny Smith apples



Mixed Greens and Kohlrabi

sliced button mushrooms, cucumber and chopped pecans

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

Farfalle Boscaiola

tomatoes, onions, pancetta, white wine, olive oil, Parmesan cheese

Sautéed Shrimp Caesar Salad

Romaine, garlic dressing, Parmesan cheese, croutons and sautéed shrimp



Seared Red Snapper with Island Fruit Salsa *

corn medley, wild rice pilaf

Barramundi Fish and Chips *

malt vinegar, tartar sauce, steak fries

Beef Pot au Feu

carrots, parsnip, new potatoes, cabbage

Galumpki

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

Chicken Cordon Bleu

gruyère cheese, sliced ham, mushroom medley, green zucchini and parsley chateau potatoes



Asian Vegetable Noodles

scallions, bell pepper, snow peas

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

DESSERTS

Warm Chocolate Pudding

chocolate sauce, whipped cream

Banana Napoleon

sweet banana mousse, puff pastry, sliced banana, toasted almonds

Raspberry Terrine

molded raspberry mousse, raspberry compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blueberry Crisp

vanilla ice cream

Cheese Plate

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

Sliced Fruit Plate

selection of fresh fruit



Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum-flavored hazelnut mousse, hazelnuts, pistachios

Bananas Foster Sundae

vanilla ice cream, banana in a caramel-rum sauce, whipped cream

Ice Cream

Vanilla • Coffee

Blackberry Sorbet • Chocolate Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

After Eight Cordial in souvenir glass 6.95

Kahlua, Crème de Menthe Green and Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED