



STARTERS • SOUPS • SALADS



Orange and Grapefruit Medley

orange Curaçao



Cilantro Salmon Tartare *

diced avocado and a piquant tomato salsa

Captain's Antipasto Plate *

country pâté, bresaola beef, coppa pork, prosciutto, Sicilian-style roasted vegetable salad

Crispy Breaded Mozzarella Cheese

artichoke heart, lettuce, tomato sauce



Chef's Potato Soup

root vegetables, porcini mushroom

Curried Pasta Fagioli Soup

bean and orzo pasta, chicken broth with a hint of curry



Chilled Tomato and Gin Soup

An English variation of the classic gazpacho



Roasted Baby Beet and Oak Leaf Salad

thyme-roasted beets, oak leaf lettuce, goat cheese

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 with Meatballs

marinara sauce, grated parmesan cheese



Seafood Cobb Salad

Thousand Island dressing, baby greens, diced avocado, crunchy bacon bits, chopped egg, cherry tomatoes, cucumber and Blue cheese crumbles

Breaded Sole Fillet *

herb crumbs, red skin mashed potato, green beans, sauce tartar

Fisherman's Pot Pie

wine white fish sauce seasoned with old bay spice with peas, carrots, celery, button mushroom and fennel

Gourmet Burger *

beef patty, pulled barbecue pork, fried egg, crispy onion rings, potato wedges

Asian-Style BBQ Pork Ribs

jasmine rice, wok seared vegetables

Whole Roasted Turkey with Giblet Gravy and Cranberry

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



Stuffed Green Peppers au Gratin

baked in a tomato sauce, stuffed with Mexican vegetable rice, topped with cheese

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed spinach, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Flourless Chocolate Cake

molten chocolate center, whipped cream, sweetened berries

Dutch Apple Tart

sweetened sliced apples, cinnamon, raisins, lattice pastry dough, served a la mode on request

Banana Napoleon

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

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pear, Hazelnut 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



Chocolate Mousse Torte

chocolate cake, chocolate mousse, strawberry compote

Blueberry Sundae

vanilla ice cream, sweetened blueberries, whipped cream, toasted nuts

Ice Cream

Vanilla • Cookie Dough

Orange Sorbet • Cookies and Cream Frozen Yogurt



Vanilla •  Chocolate

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass 6.95
Grand Marnier and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED