



STARTERS • SOUPS • SALADS



Sliced Orange with Watermelon Salsa

lime, cilantro, jalapeño

Vegetable and Chicken Rice Paper Roll

bean sprouts, mandarin salad, peanut sauce



Grilled Eggplant with Kalamata Olives

basil, feta cheese



Thai Mussels with Fresh Lime

onion, chili, tomato, coriander, fish sauce, coconut milk



Cannellini and Lentil Soup

cinnamon, caramelized onion and carrot

Azteca Chicken and Rice Soup

avocado, tomato, corn, chili



Chilled Pea Soup

A classic spring time soup, topped with a dollop of tangy yogurt and fresh chive



Tomato and Romaine Tower with Crispy Basil

lemon vinaigrette

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



Ziti with Garlic Cream Sauce

sautéed bell pepper, zucchini, mushrooms, diced tomato

Grilled Tuna and Haricots Verts *

spring lettuces, tomato, red onion, bacon, hard-boiled egg

Seared Mahi-Mahi with Black Bean Mango Salsa*

corn medley, risotto, plantain

Cornflake-Crusted Rainbow Trout *

boiled new potatoes, sautéed vegetable medley, remoulade



24 oz. Porterhouse Steak *

shoestring fries, grilled tomato, herb-garlic butter
(no small portion available)

Herb-Crusted Rack of Lamb *

Tender lamb served with sautéed potato wedges, crisp green beans and glazed carrots

Roasted Cornish Game Hen with Peach and Olive Stuffing

red wine gravy, sautéed Brussels sprouts with bacon and braised red beets



Vegetable Pot Pie

mixed vegetables, cheese sauce, flaky pastry crust

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

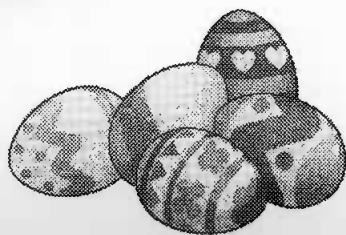
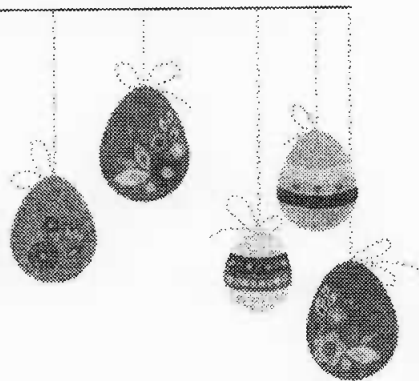
basmati rice, spinach, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, peppercorn sauce

Oven-Roasted Chicken Breast

quinoa pilaf, herb roasted vegetables, jus



DESSERTS

Chocolate Decadence Cake

raspberry coulis, vanilla sauce, sweetened berries

Strawberry-Rhubarb Cream Gateau

sweet crust, jam, mousse

Pecan Pie

caramel sauce, whipped cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry, Pecan Nut Crisp

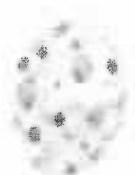
vanilla ice cream

Cheese Plate

Maaslander, Chaumes, Gorgonzola, Port Salut, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Almond Fruit Cake no sugar added

almond butter cake, cherries, berries, Frangelico whipped cream

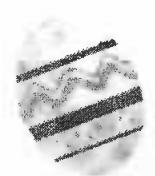
Brownie Fudge Sundae

vanilla ice cream, brownie crumble, fudge sauce, whipped cream, toasted almonds

Ice Cream

Vanilla • Cookie Dough

Pineapple Sorbet • Blueberry Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Chocolate Cherry Cordial in souvenir glass

6.95

Crème de Coco Dark, Bailey's Irish Cream, Drop of Grenadine

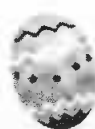
Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED