



STARTERS • SOUPS • SALADS



Fresh Fruit with Peach Schnapps

grilled peach wedges, strawberries



Roast Beef Rolls *

celeriac salad, tomato and apple relish



Vegetable Terrine

tarragon sauce, frisée

Clams with Pancetta

freshly steamed in white wine with garlic, diced tomato and basil, served with garlic bread



Tomato and Zucchini Bisque

crème fraîche, basil

Chicken and Corn Soup

smoked chicken, roasted corn, scallions, bell pepper, mushrooms



Chilled Rhubarb Soup

rhubarb, cinnamon, caramelized sugar

Smoked Salmon, Pear and Fennel Salad *

red onion, raisins, chive

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

Linguini Verdi alla Conti

green peas, diced ham, creamy parmesan cheese sauce



Farmer's Choice Salad

purple cabbage, citrus-balsamic dressing, cantaloupe, apple, walnuts

Herb-Crusted Scallops

beurre blanc sauce, San Francisco-style fried rice, sautéed spinach

Halibut Caddy Ganty *

sour cream, onion and fresh breadcrumbs, olive oil red-skin mashed potatoes, broccoli florets and roasted cherry tomatoes



Khmer Beef Curry

chunks of beef simmered in red curry, Cambodian fried rice

Parmesan-Coated Pork Loin

artichoke mushroom ragoût, mascarpone polenta, French green beans

Baked Rolled Turkey with Sage and Onion

cranberry sauce, gravy, roasted potato, Brussel sprouts



Southwestern-Style Manicotti

creamy tomato sauce, roasted corn, bell peppers, cilantro, olives, green onions, jalapeño pepper, Fontina 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

"DAM" Devil Chocolate Cake

rich chocolate cake, chocolate mousse, berry compote

Lemon Tart

blueberry toppings

Italian Ricotta Cheesecake

ricotta cheese, raisins, fresh fruits

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pear, Cashew Nut Crisp

vanilla ice cream

Cheese Plate

Humboldt, Maytag, Iraty, Fiscalini,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Strawberry Mousse Torte no sugar added

vanilla sponge cake, sugar-free strawberry mousse, strawberry compote

Brownie Fudge Sundae

vanilla ice cream, brownie crumbles, rich fudge sauce,
whipped cream and toasted almonds

Ice Cream

Vanilla • Cookie Dough

Passion Fruit Sorbet • Blueberry Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Nutty Irishman Cordial in souvenir glass
Frangelico, Bailey's Irish Cream

6.95

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections