



STARTERS • SOUPS • SALADS



Fruit Ceviche

pineapple, mango, lime-mint dressing

Steak Tartare *

capers, cornichons and homemade toast points



Mille-Feuille of Red Beets

Layered with goat cheese and drizzled with a citrus-herb splash

Escargots in Red Wine and Mushroom Ragoût

button mushrooms, shallot, garlic, red wine and cream, puff pastry pillow



Double-Baked Potato Soup

garnished with chive and bits of bacon

Chicken and Leek Soup

potato, prunes



Chilled Apricot Soup with Snow Egg

Champagne, cinnamon, meringue

Scottish Delight

Mixed green lettuce with salmon, orange segments and sweet-spiced mustard dressing

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

Linguine with Clams and Tomato

Manila clams, white wine sauce, Roma tomato, basil

The Chef's Salad Bowl

smoked ham, Swiss cheese, smoked turkey, casalingo salami, hard-boiled egg, Thousand Island dressing

Olive Oil-Poached Cod with Roasted Tomatoes

basil-scented olive oil, sautéed broccoli with thyme-roasted tomatoes and steamed diced potatoes

Lobster Pot Pie

Tender pieces of lobster baked in white sauce, old bay spice with peas, carrots and fennel, flaky pastry



Chateaubriand

sage, château potatoes, vegetable bouquet and sauce béarnaise

Island-Spiced Rack of Pork

Glazed pineapple, mashed sweet potato, Island coleslaw

Coq au Vin

red wine, mushrooms, onions, bacon, fettuccine



Eggplant and Zucchini Piccata

Mediterranean-flavored roasted peppers, onion couscous, tomato coulis

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken Breast

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

German Chocolate Cake

chocolate cake, coconut filling, chocolate ganache, sweetened berries

"Queen of Pudding"

baked lemon custard, meringue, raspberry jam

Spiced Rum Cake

vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana, Hazelnut Crisp

vanilla ice cream

Cheese Plate

Manchego, Beechers, Herb Cheese, Danish Blue, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Raspberry Cream Torte no sugar added

vanilla sponge cake, raspberry mousse

Butterscotch Sundae

vanilla ice cream, butterscotch sauce, whipped cream

Ice Cream

Vanilla • Tiramisu

Orange Sorbet • Cookies and Cream Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Violet Beauregard Cordial in souvenir glass 6.95

Chambord and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections