



STARTERS • SOUPS • SALADS



Melon Trio

watermelon, cantaloupe, honeydew, port wine reduction

Sashimi of Salmon with Wasabi Mayonnaise *

pickled ginger, soy sauce and a finely diced cucumber and mango salad



Grilled Portabella Carpaccio

Sherry vinaigrette, gourmet greens, Maytag blue cheese

Crispy Fish Cakes

Moist and tender, flavored with capers, leek, jalapeño bell pepper and served with a smoky chipotle-lime sauce

Smoked Seafood Chowder

assorted seafood, smoky-flavored cream, oyster crackers



Italian Minestrone Soup

vegetable broth, white beans, vegetables, macaroni, oregano, Parmesan cheese



Chilled Mixed Berry Soup

lemon zest



Salad Caprese

tomato, red onion, fresh buffalo mozzarella, extra-virgin olive oil, Boston lettuce

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS



Brown Butter Gnocchi with Roasted Squash

sage, balsamic reduction

Grilled Chinese Five Spice Salmon and Crispy Tortilla Salad *

romaine lettuce, cucumber, tomato, scallions, ginger-lime dressing

Angry Striped Corvina with Garlicky Clams *

wilted spinach, seasoned macaroni

Grilled Ribeye Steak with Herbed Garlic Butter *

knob of herbed garlic butter, roasted root vegetables, steak fries

Lamb Osso Buco with Parsley-Rosemary Gremolata

creamy risotto, garden vegetables

Kentucky Fried Chicken

coleslaw, macaroni salad



"Moussakas Nistisimos"

eggplant, potato, bell pepper, onion, garlic, fresh herbs, béchamel, hollandaise, parmesan, mozzarella

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

Sacher Torte

The classic chocolate cake from Austria, addictively dark and dense, filled with apricot preserves and enrobed in a shiny chocolate glaze

Blueberry Crumble

sweet spiced blueberries, streusel, vanilla ice cream

Crème Caramel

A molded egg custard baked with its own bittersweet caramel sauce and served with a colorful array of fresh fruit

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pineapple Crisp

French vanilla ice cream

Cheese Plate

selection of four cheeses, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Mango Mousse Feuilleté no sugar added

puff pastry, mango mousse, passion fruit, kiwi, strawberries

Apple Sundae

French vanilla ice cream, cinnamon-spiced apples

Ice Cream

Vanilla • Coconut Ice Cream

Raspberry Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla •  Coffee Fudge

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