

---

## STARTERS • SOUPS • SALADS



### Citrus Delight with Amaretto

cranberry-apple vinaigrette

### Prosciutto, Genoa Salami, Melon and Figs \*

crostini, olives, sun-dried tomato



### Polynesian Shrimp, Mango, Palm Heart and Tomato \*

lettuce, scallions, Thai chili sauce, lime cilantro, glass noodles



### Arancini Pomodoro

mozzarella, ratatouille, basil

### Mussels, Clams and Leek Soup

potato, clam juice, cream, bacon, chives

### Steak House Soup

beef broth, steak, root vegetables



### Chilled Apricot Soup with Snow Egg

Champagne, cinnamon, meringue

### Kale Caesar Salad

Caesar dressing, garlic croutons, shaved Parmesan cheese

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup “Les Halles”

Gruyère cheese crouton

### Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

### Jumbo Shrimp Cocktail \*

American cocktail sauce

## MAINS

### Farfalle with Chicken and Poblano Cream

tomato, cilantro, corn

### Grilled Duck Salad with Raisins \*

frisée, poached egg, walnuts, tarragon, apple cider vinaigrette

### Monterey and Almond-Crusted Yellowfin Sole \*

bok choy with red bell pepper, snow potatoes

### Hawaiian Kalbi Beef Boneless Short Ribs

soy, ginger, lemongrass-steamed jasmine rice and sautéed greens

### Lamb Moussaka

eggplant, tomato, potato, ground lamb, béchamel sauce



### Chicken Creole with Blue Austin

roasted peppers, tri-colored quinoa, zucchini, olives, scallions, mushroom, bacon



### Aloo Gobi

tomato, potato, cauliflower, turmeric, garam masala

## HOLLAND AMERICA LINE SIGNATURES

### Grilled Tuna with Ginger-Cilantro Pesto \*

basmati rice, sautéed greens, garlic tomatoes

### Broiled New York Strip Loin \*

broccoli, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



---

## DESSERTS

### White Chocolate Blondie Cake

berries sauce, whipped cream

### Blueberry-Lemon Meringue Tartlet

fruit coulis

### Caramelized Mille Feuille

chocolate and caramel sauce, whipped cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Blackberries Crisp

walnut nut butter streusel, vanilla ice cream

### Cheese and Fruit

Edam, Beechers, Young Gouda, Danish Blue,

### Sliced Fruit Plate

selection of fresh fruit



### Mixed Berries Crumble

whipped cream, vanilla sauce

### Brownie Hot Fudge Sundae

mint chocolate chip ice cream, brownie crumbles,  
fudge sauce, whipped cream, toasted nuts

### Ice Cream

Vanilla • Cookies and Cream

Lemon Sorbet • Black Cherry Frozen Yogurt



Vanilla •  Strawberry

## AFTER DINNER DRINKS

### Banana Split

6.95

Crème de Banana, Crème de Cacao and Amaretto

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED