
STARTERS • SOUPS • SALADS



Marinated Pineapple Spears

green peppercorn-rum sauce

Grilled Asparagus and Artichoke

hazelnut-yogurt



Salmon Tartare with Baby Zucchini *

cherry tomatoes, alfalfa, mini cornichons, bacon-curry yogurt sauce



Fried English Cheddar Cheese

lightly breaded sharp Cheddar, tangy lingonberry sauce

Farmer's Vegetable Purée

garlic croutons

Curried Pasta Fagioli Soup

pinto and red kidney beans, orzo pasta, chicken broth, curry, thyme



Chilled Apple and Pear Gazpacho

A refreshing combination of Granny Smith apple and Anjou pear, with a touch of cinnamon

Daikon Radish, Carrot and Sesame Salad

green and red leaf lettuce, ham, quail egg

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

Crab Legs Cocktail *

American cocktail sauce

MAINS

Beechers Macaroni and Cheese

herbed bread crumbs, Parmesan cheese

Sesame Steak Salad *

romaine, soy-glazed oyster mushrooms

Grilled Tuna with Roasted Corn Salsa *

multi grain orzo garbanzo rice, fried plantain, green beans

Hungarian Beef Goulash

paprika, marjoram, tomato, potato, bell peppers, dark bread



Braised Lamb Shank

cauliflower-rosemary purée, crispy parsnip, root vegetables

Polynesian Huli-Huli Chicken

sweet soy glazed, grilled pineapple, green beans, plantain chips, macaroni salad



Pistachio and Cheese-Crusted Eggplant Piccata

Israeli couscous, garlic-tomato ragoût

HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto *

jasmine rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE