

STARTERS • SOUPS • SALADS



Honeydew Melon and Papaya

ginger sauce



Quinoa and Pomegranate

roasted pumpkin, feta cheese

Creole Shrimp Deviled Egg *

scallions, creole sauce

Crispy Louisiana Fish Cake

capers, leek, jalapeño, bell pepper, smoky chipotle-lime sauce

Potato Leek Seafood Chowder

white fish, crab, bay scallop and shrimp, bacon, celery, parsley, cream, crackers

Chicken Gumbo and Hush Puppies Soup

okra, tomato, onion, celery, green pepper, rice



Chilled Mango Gazpacho

cucumber-mango salsa, cilantro



Southwest Gourmet Greens

avocado, tomato, roasted corn, red onion, tortilla strips

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

Pappardelle and Veal Ragoût

ricotta, basil

Blackened Chicken Caesar

Caesar dressing, Parmesan cheese, seasoned croutons

Cornmeal Crusted Catfish *

corn relish, carrots, boiled potato, savory greens

“Chicken” Fried Steak with Bell Pepper Corn Fritters

beef striploin, creamy gravy, sautéed greens, broccoli

Assorted Grilled Sausages

bratwurst, bavarian smokies and knockwurst, onion mashed potato, sauerkraut, gravy



Chicken Creole with Andouille

roasted peppers, pumpkin, green onions, vegetable quinoa



Vegetarian Jambalaya

creole rice, roasted spiced vegetables, tomato sauce

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

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Baked Chocolate Soup

caramelized banana, rum, chocolate, meringue

King Cake

cinnamon, pecans nuts, raisins, sugar frosting

Apple Tart

sweet pastry crust, cinnamon, raisins, lattice dough

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach Crisp

pecan nut butter streusel, vanilla ice cream

Cheese and Fruit

Maaslander, Pecorino, Gorgonzola, Asiago

Sliced Fruit Plate

selection of fresh fruit



Hazelnut Mousse Cake

vanilla sponge cake, rum-flavored hazelnut mousse

Strawberry Sundae

vanilla ice cream, sweetened strawberries, whipped cream, toasted nuts

Ice Cream

Vanilla • Strawberry

Watermelon Sorbet • Black Cherry Frozen Yogurt



Vanilla •  Amaretto

AFTER DINNER DRINKS

E.T.

6.95

Midori, Bailey's Irish Cream and Vodka

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED