

## STARTERS • SOUPS • SALADS



### Fruit Cup au Naturel

pineapple, mango, cantaloupe, honeydew, seasonal berry garnish



### Tomato and Baby Mozzarella

olive oil-basil dressing, toasted focaccia



### Smoked Seafood Platter \*

trout, mackerel, hot smoked salmon, celeriac salad, cream horseradish

### Greek Moussaka

baked layers of ground lamb, grilled eggplant, potato and tomato, gratinated with a cheesy béchamel sauce

### New England Clam Chowder

A classic cream soup with the flavors of clams, potato, and bacon

### Chicken, Orzo, Lemon Soup

spinach, carrot, Parmesan



### Chilled Banana Soup

cream, vanilla ice cream, white wine, dark rum



### Garden Bounty

greens, cabbage, radish, red bell pepper, sourdough croutons

## 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



### Fusilli with Eggplant and Tomato

garlic, basil, shallot, mozzarella

### Tomato and Bread Salad with Chicken

parsley, romaine lettuce, red wine vinegar, olive oil



### Fresh Catch Trevally Fish with Julienne of Vegetables \*

white wine cream sauce, leeks, carrots, peppers, baked sliced potatoes

### Salisbury Steak \*

ground beef tenderloin, onion gravy, mashed potato, peas and corn

### Berkshire Pork Loin

wilted cabbage, sweet potato, honey-vinegar reduction

### Roasted Duck Breast with Raspberry Balsamic Reduction

roasted chateau potatoes, sautéed spinach, carrot batons



### Spicy Vegetarian Chow Mein

rice noodles, shiitake mushrooms, scallions, snow peas, bean sprouts, spicy red chili peppers, soy ginger 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, peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



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## DESSERTS

### Three Chocolates Brownies

berries gel, vanilla ice cream

### Lemon Brulee Tart

sweet pastry crust, lemon custard, whipped cream, blueberry compote

### Apple Buckle

butter cake, cinnamon, honey, vanilla sauce, vanilla ice cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Strawberry Crisp

pistachio nut butter streusel, vanilla ice cream

### Cheese and Fruit

Maaslander, Dutch Hallow Beechers, Asiago, Leiden

### Sliced Fruit Plate

selection of fresh fruit



### Raspberry Mousse Torte

sponge cake, sugar-free raspberry mousse

### Blueberry Sundae

vanilla ice cream, blueberry toppings, whipped cream

### Ice Cream

Vanilla • Pistachio

Strawberry Sorbet • Chocolate Frozen Yogurt



Vanilla • Amaretto

## 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

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