

STARTERS • SOUPS • SALADS



Fresh Fruit Medley

melon, papaya, pineapple, mint-lemon yogurt

Italian Prosciutto Ham *

cantaloupe, lettuce



Burrata, Zucchini and Eggplant

pine nuts, balsamic reduction

Grilled Lamb Kebabs *

tzatziki sauce, flat bread

Ketchikan Seafood Chowder

salmon, white fish, bay shrimp, mussels, pancetta, potato and diced tomato, oyster crackers

Russian Borscht Soup

beef and lamb stock, red beets, root vegetables, sour cream, dill



Chilled Pear, Cucumber and Melon Gazpacho

pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers

Spinach and Button Mushrooms

oven-roasted tomato, red onion, bacon, egg, Gorgonzola 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



Beechers Macaroni

topped with panko, butter and herbs

Grilled Tuna and Haricots Verts *

spring lettuces, tomato, red onion, bacon, hard-boiled egg



Pan-Fried Grouper with Capers and Lemon Segments *

boiled potatoes, steamed broccoli florets, roasted cherry tomatoes

Prime Rib of Beef au Jus *

baby corn medley, baked potato

Oven-Roasted Pork Tenderloin with Maple Mustard Sauce

caramelized apples, dried cranberries, duchess potatoes, green beans, carrot batons

Chicken Marsala

Marsala cream sauce, mushrooms, dried cherries, linguini



Vegetable Curry with Forbidden Rice

cauliflower florets, green peas, root vegetables, coconut cream, curry spice, lime, cilantro

HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin *

red skin mashed potatoes, cauliflower gratin, green beans, peppercorn sauce

Turkey Scaloppini

mashed sweet potato, roasted root vegetables, sherry jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Chocolate and Cappuccino Cake

chocolate ganache, strawberry compote

Milk Chocolate and Raspberry Tart

berries gel, vanilla yogurt sauce, whipped cream

Dulce de Leche Mille Feuille

puff pastry, condensed milk, whipped cream, berries

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango and Blueberry Crisp

hazelnut butter streusel, vanilla ice cream

Cheese Plate

Maytag Blue, Brie de Nage, Gouda, Leiden

Sliced Fruit Plate

selection of fresh fruit



Mixed Berries Streusel Cake

vanilla sauce

Blackberry Sundae

vanilla ice cream, sweetened blackberries, whipped cream, crushed nuts

Ice Cream

Vanilla • Coffee

Raspberry Sorbet • Pineapple Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Beam Me up Scotty

Kahlua, Frangelico and Bailey's Irish Cream

6.95

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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