
STARTERS • SOUPS • SALADS



Fresh Fruit Medley

melon, mango, pineapple, mint-lemon yogurt



Grilled Eggplant with Kalamata Olives

parsley, feta cheese



Salmon Roulade *

dill cucumber sauce, cherry tomato salad

Grilled Lamb Kebabs

tzatziki sauce, flat bread

Smoked Seafood Chowder

shrimp, scallop, clams, salmon, smoky-flavored cream, oyster crackers



Pistou Soup

provençale vegetables, white beans, pesto oil



Chilled Blueberry Soup

Crème de Cassis, Champagne



Garden Bounty

Gourmet greens, finely shredded cabbage, radish, red bell pepper and 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

Ziti with Tuna

Al dente pasta, puttanesca sauce, parmesan cheese, garlic bread

California Turkey Salad

Romaine lettuce, grilled turkey, Monterey Jack cheese, Cheddar cheese, avocado, black olives, sun-dried tomato and a creamy chili dressing

Beer Battered Cod Fish

steak fries, tartare sauce, avocado aioli



Boston Lager Flat Iron Steak *

red onion marmalade, creamed greens, mashed potato

New Zealand Lamb Chop *

thyme, garlic, roasted potato, lettuce, tomato, cantaloupe, parsley, balsamic dressing, mint pistachio pesto

Asian-Style Rotisserie Chicken

sesame-tossed stir-fried vegetables, soy-splashed fried egg noodles



Gobi Musallam

Indian spices, white beans, tomato sauce, baby bok choy

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

Mohr im Hemd

light chocolate nut sponge, chocolate sauce, whipped cream

Tres Leches Crème Caramel

berries gel, whipped cream, biscotti

Mango Cream Horn

chocolate, ginger, tropical fruit tartare

Crème Brûlée

Grand Marnier custard, caramelized sugar

Pineapple Crisp

peanut streusel, vanilla ice cream

Cheese and Fruit

English Stilton, Humboldt Fog, Beecher's Marco Polo, Old Amsterdam

Sliced Fruit Plate

selection of fresh fruit



Peach and Berries Crumble

pastry crust, streusel, vanilla sauce

Apricot Sundae

vanilla ice cream, sweetened apricot, whipped cream

Ice Cream

Vanilla • Macadamia Nut

Strawberry Sorbet • Banana Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

B 52

6.95

Kahlua, Grand Marnier and Bailey's Irish Cream

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED