
STARTERS • SOUPS • SALADS



Melon Trio

watermelon, cantaloupe, honeydew, Apricot Splash

Peach Wedges with Prosciutto *

mint, maple syrup, lime



Bay Shrimp Cobb with Celery Slaw *

Blue cheese, bacon, green onion, red radish, apple cider



Fried English Cheddar Cheese

tangy lingonberry sauce, fried parsley

Derby Soup

creamy chicken soup with rice, chicken dumplings, finely sliced leek

Egg Drop Soup with Bacon

Sesame, scallion, chicken stock, soya sauce, garlic, shredded chicken



Chilled Blackberry Soup

lemon-mint crème fraîche



Gourmet Greens Salad with Fresh Pear

feta cheese, toasted pecans

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



Angel Hair Pasta with Spinach and Roasted Italian Vegetables

olive oil, garlic, toasted pine nuts, creamy goat cheese

Mixed Greens with Avocado

red onion, orange segments, ginger dressing, grilled garlic shrimp

Portuguese Fish Cakes

garlic mashed potato, asparagus, tomato sauce, fried onions, capers

Hungarian Beef Goulash

paprika, caraway seeds, potato, bell pepper, dark bread loaf



Veal Osso Buco Milanese

slow-simmered in white wine and fresh tomato sauce, lemon garlic, creamy mushroom risotto

Butter Chicken Makhani

vegetable pullao rice, cucumber, papadum, naan, chutney



Udon Noodles with Bok Choy and Mushroom

Chili garlic sauce, rice vinegar, sesame oil, ginger, scallions

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, peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

White Chocolate Blondie Cake

caramel sauce, whipped cream

Strawberry Amaretto Torte

strawberry compote

Viennese Apple Strudel

strudel dough, cinnamon, sugar, vanilla sauce

Crème Brûlée

Grand Marnier custard, caramelized sugar

Rhubarb Crisp

walnuts butter streusel, vanilla ice cream

Cheese and Fruit

Beechers Dutch Hollow, Old Amsterdam, Brie de Nage, Young Gouda

Sliced Fruit Plate

selection of fresh fruit



Mango Mousse Terrine

fresh fruits

Blueberry Sundae

vanilla ice cream, sweet-tart blueberry sauce, whipped cream

Ice Cream

Vanilla • Rocky Road

Lemon Sorbet • Coffee Frozen Yogurt



Vanilla • Chocolate Chip

AFTER DINNER DRINKS

Calypso

Captain Morgan Rum and Kahlua

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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