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## STARTERS • SOUPS • SALADS

-  **Caramelized Orange and Grapefruit Cocktail**  
melon, tequila drizzle
-  **Ham with Celeriac and Apple Salad**  
salad of celeriac, apple, lingonberry compote
-  **Crostini Sampler**  
French bread, garlic, tomato, basil, sautéed mushrooms, goat cheese
- Chicken Tenders**  
honey-Dijon mustard sauce
-  **Cheddar and Beer Soup**  
scallions, cheese twist
- Chicken with Soba Noodles**  
soy sauce, shiitake mushrooms, scallions, carrot, leek
-  **Chilled Banana Soup**  
banana, cream, vanilla ice cream, white wine, dark rum
-  **Belgian Endive with Mixed Greens**  
mandarin segments, avocado, strawberries

### 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 Pasta with Grilled Tuna

marinara sauce, parmesan cheese, garlic bread

#### Barbecue Chicken Salad

avocado, tomato, corn, black beans, cucumber, romaine, barbecue Ranch dressing, onion strings

-  **Yellowtail King Fish with Dhal**

coconut rice, okra, masala, cilantro

#### Chateaubriand \*

whole roasted tenderloin, roasted potatoes, green beans, grilled tomatoes, peppercorn sauce

#### Braised Lamb Shank

red wine sauce, stewed root vegetables, roasted garlic mashed potatoes

#### Whole Roasted Turkey with Giblet Gravy and Cranberry

apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato



#### Potato Goulash

vegan version of Hungarian classic goulash, brown bread

### HOLLAND AMERICA LINE SIGNATURES

-  **Grilled Salmon with Ginger-Cilantro Pesto \***

basmati rice, sautéed greens, garlic 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

### Schokolade Tasche

purse of crispy phyllo dough, chocolate ganache

### Peanut Butter Cake

cream cheese, caramel sauce

### Creme Catalana

baked lemon and orange flavored custard, caramelized sugar

### Crème Brûlée

Grand Marnier custard, caramelized sugar

### Peach Crisp

pecan nut butter streusel, vanilla ice cream

### Cheese and Fruit

Marco Polo, Beecher's, Brie de Nage, Old Amsterdam, Leiden

### Sliced Fruit Plate

selection of fresh fruit



### Lemon Torte

white sponge, lemon cream, candied lemon garnish

### Brownie Hot Fudge Sundae

mint chocolate chip ice cream, brownie crumbles, chocolate fudge, whipped cream, toasted almonds

### Ice Cream

Vanilla • Strawberry

Lemon Sorbet • Vanilla Frozen Yogurt



Vanilla •  Butter Pecan

## AFTER DINNER DRINKS

### Hazel Eyes

6.95

Frangelico, Bailey's Irish Cream and Kahlua

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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