


STARTERS • SOUPS • SALADS

 **Assorted Melon Wedges and Pineapple**
strawberries, blueberries, cottage cheese, cinnamon sugar

 **Pickled Red Beet with Goat Cheese**
pine nut vinaigrette, fresh lettuce, toasted pine nuts

Smoked Salmon Rosettes *
bay shrimp salad, garnished with salmon caviar

Chicken Spring Roll
vegetable, mushroom, Thai noodle salad, roasted peanuts

Bacon Cheddar Cheese Soup
chicken stock, cream, bell peppers, mustard, tabasco

Greek Meatball Soup
julienne of vegetables, whipped egg, lemon juice liaison

 **Chilled Banana Soup**
cream, vanilla ice cream, white wine, dark rum

 **Frisee Lettuce, Bacon, Red Skin Potato**
boiled egg, cherry tomato, cucumber

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

Linguini Carbonara
egg-cream sauce, pancetta, Parmesan cheese, garlic bread

Mixed Greens with Avocado
sweet red onion, orange segments, cucumber, tomato, tangy ginger dressing, garlic grilled shrimp

 **Cornflake Crusted Hake ***
boiled new potatoes, sautéed vegetable medley, remoulade

Salisbury Steak *
ground beef tenderloin, onion gravy, mashed potato, peas and corn

Orange-Ginger Pork
jasmine rice, sugar snap peas, scallions

Chicken Marsala
marsala cream sauce, mushrooms, dried cranberry, fettuccine



Indian Jalfrezi
curried vegetable stew, basmati rice

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

Sacher Torte

chocolate cake, apricot preserve, chocolate ganache

Hazelnut Paris Brest

pate choux, mousse, chocolate sauce, whipped cream

Upside Down Apple Walnut Tartlet

caramel, apple, walnut, almond cream, puff pastry

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pineapple Crisp

peanut streusel, vanilla ice cream

Cheese Plate

Leiden, Beechers, Herb Cheese, Asiago

Sliced Fruit Plate

selection of fresh fruit



Double Chocolate Tart

vanilla-bourbon sauce

Apricot Sundae

vanilla ice cream, sliced apricot, whipped cream, toasted nuts

Ice Cream

Vanilla • Mint Chocolate Chip

Strawberry Sorbet • Vanilla Frozen Yogurt



Vanilla •  Amaretto

AFTER DINNER DRINKS

Nutty Irishman

6.95

Frangelico and Bailey's Irish Cream

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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