
STARTERS • SOUPS • SALADS



Fruit Ceviche

papaya, pineapple, mango, lime-mint dressing

Ahi Tuna Poke *

onion, soy sauce, sesame oil and seeds, cilantro, jalapeño on fried wonton wrapper



Mediterranean Mezze Plate

hummus, marinated local olives, dolmades, olive oil-marinated feta cheese with parsley

Curried Vegetable Empanadas

cucumber-tomato raita

Bahamian Seafood Soup

fish stock, salmon, scallops, tomato, potatoes, coconut milk, cilantro

Fiesta Chicken Soup

chicken broth, bell peppers, corn, black beans, brown beans



Chilled Strawberry Bisque

peppercorn cream



Garden Bounty

gourmet greens, cabbage, radish, red bell pepper, 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



Butternut Squash Ravioli with Oven-Roasted Vegetables

champagne Parmigiano-Reggiano cream

Greek-Style Beef Salad *

roast beef, red onion rings, cucumber, Kalamata olives, feta cheese, cherry tomatoes, lemon, oregano, olive oil, romaine



Citrus Grilled Rainbow Trout *

ginger crushed red skin potatoes, cilantro pesto, julienne bell peppers, squash

Short Rib with Smoked Onion *

onion croquette, black pudding mousse, carrots, broccoli

Sautéed Veal Medallions with a Creamy Chanterelle Sauce

braised celery, snow peas, Austrian bread dumpling, bacon

Roasted Turkey with Giblet Gravy and Cranberry

glazed dilled carrots, turnips, Brussels sprouts, candied sweet potato



Chickpea Spinach Pie

berbere spice, pastry dough, cilantro, garlic

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

Chocolate Platter

chocolate cornflakes, white chocolate mousse, chocolate slice

Rice and Milk Pudding

cinnamon, meringue

Spiced Honey Cake

cinnamon, allspice, honey, orange compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blackberry Crisp

almond nuts butter streusel, vanilla ice cream

Cheese Plate

Herb Cheese, Edam, Pont-l'Évêque, Fiscalini

Sliced Fruit Plate

selection of fresh fruit



Chocolate-Ginger Mousse Cake

chocolate sauce, whipped cream, chocolate shavings

Pear Belle Hellene Sundae

vanilla ice cream, poached pear, chocolate sauce, whipped cream

Ice Cream

Vanilla • Mint Chocolate Chip

Raspberry Sorbet • Banana Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Sicilian Kiss

6.95

Southern Comfort and Amaretto

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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