### STARTERS • SOUPS • SALADS

- (%) Honey Pineapple pineapple dusted with toasted coconut
- Italian Prosciutto Ham \* (1 E) cantaloupe, arugula

Scandinavian Seafood Medley \* sour cream, mayonnaise, chive, iceberg lettuce, smoked salmon, bay scallops, shrimp, chopped egg

- ( R. CAR.) **Provencal Vegetable Tart** garlic, zucchini, onion, peppers, tomato, cream
- (40) Cream of Broccoli herb croutons, pine nuts Steak House Soup
- beef broth, root vegetables Chilled Anjou Pear Soup
- ginger, cinnamon, dried cherries Apple, Pear and Cucumber Salad frisée, dried cherries, Blue cheese crouton

# 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

#### Fettuccine with Clams and Tomato

light creamy white wine sauce, diced Roma tomato, basi!

- (80) Cobb Salad chicken breast, avocado, Blue cheese, bacon, tomato, egg, lettuce, signature vinaigrette
- (6 F) Fresh Catch White Cape Town Salmon with Three Salsas \* broccoli tempura, bell peppers with onion, cilantro basmati rice

# Island Braised Beef Tri-tip

home-style mashed potatoes, vegetable bouquet, straw mushroom

#### Greek Moussaka

baked layers of ground lamb, grilled eggplant, potato and tomato, gratinated with a cheesy béchamel sauce

#### Sweet and Sour Chicken

garlic, ginger, egg fried rice, scallions

## Indian Red Lentil Dahl

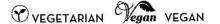
turmeric, cumin, cayenne, cashew basmati rice, mango chutney, toasted coconut

#### HOLLAND AMERICA LINE SIGNATURES

(6 F) Grilled Salmon with Ginger-Cilantro Pesto \* jasmine rice, sautéed greens, garlic cherry tomatoes

> **Broiled New York Strip Loin \*** cauliflower gratin, green peppercorn sauce

(G#F) Oven-Roasted Chicken quinoa pilaf, herb roasted vegetables, jus









#### **DESSERTS**

# Chocolate Cake with Blueberry Cream

chocolate fudge cake, whipped blueberry cream

# Strawberry Romanoff

Grand Marnier marinated strawberries, vanilla ice cream

#### Coconut Rum Cake

vanilla sauce, whipped cream

#### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

# Pineapple Crisp

pecan nut butter streusel, vanilla ice cream

### Cheese Plate

Manchego, Beechers, Herb Cheese, Danish Blue

## Sliced Fruit Plate

selection of fresh fruit

## Strawberry Crumble Tart

pastry crust, vanilla sauce, whipped cream

# Tropical Fruit Sundae

vanilla ice cream, fresh fruits, whipped cream, toasted nuts

#### Ice Cream

Vanilla • Banana

Orange Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla ⋅ Amaretto

# AFTER DINNER DRINKS

Tangerine Dream Cordial	6.95
Grand Marnier and Crème de Cacao White	
Espresso	1.50
Cappuccino	1.95
ask your hoverage server for additional drink selection	ns





18GWV091