
STARTERS • SOUPS • SALADS



Honey Pineapple

pineapple dusted with toasted coconut



Italian Prosciutto Ham *

cantaloupe, arugula

Scandinavian Seafood Medley *

sour cream, mayonnaise, chive, iceberg lettuce, smoked salmon, bay scallops, shrimp, chopped egg



Provençal Vegetable Tart

garlic, zucchini, onion, peppers, tomato, cream



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, basil



Cobb Salad

chicken breast, avocado, Blue cheese, bacon, tomato, egg, lettuce, signature vinaigrette



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



Grilled Salmon with Ginger-Cilantro Pesto *

jasmine rice, sautéed greens, 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 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 beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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