
STARTERS • SOUPS • SALADS



Fruit Palette

honeydew, pineapple, orange slices, cottage cheese, cinnamon

Captain's Antipasto Plate *

country pâté, bresaola beef, coppa, salami,
roasted vegetable salad, bread stick



Grilled Vegetable Terrine

zucchini, eggplant, mushroom, tomato salsa, basil, balsamic reduction.

Corn and Crabmeat Fritter

onion, cayenne, garlic aioli



Double-Baked Potato Soup

puréed potato, cheddar cheese, chives, bacon bits

Bourbon Street Chicken Gumbo Soup

rice, bell peppers, okra, tomato, onion, creole seasoning, smoked sausage.



Chilled Watermelon Gazpacho

lemon sorbet, mint leaves



Green Papaya Salad

shredded raw vegetables, tomato, water chestnuts, organic mixed seeds

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



Penne with Plum Tomato and Basil

roasted garlic, shallots, parmesan cheese

Salad Niçoise with BBQ Salmon

green beans, steamed potatoes, crisp cucumber, fresh tomato,
onion and olives, boiled eggs, vinaigrette

Shrimp-Chorizo Jambalaya

long grain rice, bell peppers, scallions, tomato



Shepherd's Pie

beef mince, mashed potatoes, tomato paste, green peas, carrots

Pork Chop

barbecue baked beans, steak fries, kale

Southern-Style Fried Chicken

corn on the cob, green beans, mashed potatoes, coleslaw, country gravy



Aloo Gobi - Curried Potato Cauliflower

tomato, turmeric, garlic ginger, garam masala, cilantro, naan bread

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce



Turkey Scaloppini

mashed sweet potato, roasted root vegetables, sherry jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Snickers Cake

salted caramel icing

Raspberry Ricotta Tart

lemon, berries, cream

Vanilla Éclair

diplomat cream custard, berries, meringue

Crème Brûlée

Grand Marnier custard, caramelized sugar

Peach Crisp

walnut butter streusel, vanilla ice cream

Cheese and Fruit

Gorgonzola, Brie de Nage, Beecher's Flagship Reserve, Leiden

Sliced Fruit Plate

selection of fresh fruit



Chocolate Delight

chocolate cake, dark chocolate ganache, whipped cream, chocolate shavings

Blueberry Sundae

vanilla ice cream, blueberry compote, whipped cream

Ice Cream

Vanilla • Butter Pecan

Strawberry Sorbet • Mixed Berries Frozen Yogurt



Vanilla • Triple Chocolate

AFTER DINNER DRINKS

Blue Eyed Blonde

6.95

Crème de Banana, Blue Curacao 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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