

STARTERS • SOUPS • SALADS

exc.port to table

PARIHUELA SEAFOOD SOUP

tomato, achiote, chorizo, shrimp, snapper, squid

CHAR SUI - CHINESE STYLE ROASTED PORK

sweet soy plum sauce, lychee, pickled ginger, alfalfa sprouts

QUINOA AND CASHEW NUT SALAD  

lime, mint, apricot, jalapeno vinaigrette

CORN AND CRAWFISH FRITTER

garlic aioli, onion, peppers, lettuce

CARROT CREAM SOUP 

ginger, nutmeg, orange, roasted carrots, crème fraiche

APPLE AND PEAR GAZPACHO WITH EGGNOG 

apple juice, orange juice, cinnamon, apple cider vinegar, mint

ORANGE AND RADICCHIO SALAD 

frisée, olives, feta, red onion, mixed green

make it your main with chicken breast or salmon \*

MAINS

exc.port to table

BEEF TRI-TIP WITH CHIMICHURI\* 

parsley, garlic, cilantro, sundried tomato risotto

FUSILLI WITH ITALIAN SAUSAGE AND ESCAROLE

white wine, diced Roma tomatoes, lemon cream, Pecorino Romano, garlic bread

PAN-SEARED HAKE FILLET \*

parsley rice, bell pepper coulis, vegetable medley

BRAISED VEAL SHOULDER






home-made spätzle, vegetable bouquet, creamy mushroom sauce

GRANDMA'S ROASTED CHICKEN 

carrots, green beans, bread stuffing, gravy

FRENCH LENTIL STUFFED SWEET POTATO 

vegetable stock, garlic, cumin, chipotle, corn, guacamole, asparagus, cherry tomato

 vegan  gluten-free  non-dairy  vegetarian  classic home style cooking

If you have a food allergy or intolerance, please inform your server before placing your order.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.  
Cheese may be non-vegetarian.

AVAILABLE DAILY

**JUMBO SHRIMP COCKTAIL**

American cocktail sauce

**FRENCH ONION SOUP**

Gruyère cheese crouton

**CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

**GARLIC HERB ROASTED CHICKEN <sup>GF</sup>**

avocado-corn salad, cherry tomato, green beans

**NEW YORK STRIP LOIN \***

fries, gravy, daily vegetables

**SALMON WITH CAPERS AND DILL \* <sup>GF</sup>**

carrots, lemon wedge

**MAINE LOBSTER**

**\$25**

**BROILED WHOLE LOBSTER WITH**

sofrito, red mojo, black bean coconut rice, fried plantains, vegetables

**PRESIDENT'S CUT  
TOMOHAWK STEAK**

**\$75**

**36 OZ. BONE-IN RIB EYE \***

*Holland America Line's President, Orlando Ashford, handpicked this signature cut.*  
roasted potatoes, seasonal vegetables

*James Sucklings'*

**WINE SELECTIONS**

**VILLA MARIA SAUVIGNON BLANC, NEW ZEALAND - \$49**

Marlborough white wines again prove exceptional

**CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND, \$17 5 oz.**

crisp, clean and fresh minerality

**LA CREMA PINOT NOIR, CALIFORNIA - \$59**

Russian River embodies this American Pinot Noir

**CRIOS BY SUSANA BALBO MALBEC, ARGENTINA - \$10 5 oz.**

Intensity, character, and cverwhelmingly Mendoza

*Dale DeGroff's*

**FEATURED COCKTAIL**

**COCTEL JEREZ - \$10**

Jameson Irish Whiskey, Emilio Lustau Dry Oloroso Sherry, Emilio Lustau Pedro Ximenez Sherry, Dash Dale DeGroff's bitters

DRINKS

An \$18 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.

A 15% service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices subject to change.

## AFTER DINNER

### DEVIL CHOCOLATE CAKE

berries compote

### DULCE DE LECHE MILLE FEUILLE

Chantilly, berries

### CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

### MANGO CRISP WITH HAZELNUT

vanilla ice cream

### PASSION FRUIT MOUSSE TORTE

vanilla sponge cake, no sugar added passion fruit mousse

### CHERRIES JUBILEE SUNDAE

vanilla ice cream, Cognac-Bing cherries, whipped cream, chopped nuts

## DESSERTS

DOW'S LATE BOTTLE VINTAGE PORT 9.00

LIMONCELLO 7.50

HENNESSY V.S. 9.00

GRAND MARNIER 8.00

BAILEYS IRISH COFFEE 8.00

## DRINKS

CAPPUCCINO 3.50






CAFÉ LATTE 3.50

SOLO ESPRESSO 2.50

TAZO TEAS 3.00

ask your beverage server for additional drink selections

## COFFEES & TEAS

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