STARTERS • SOUPS • SALADS

Chef Petr's Recommendation MUSSELS À LA MARINIÈRE shallots, white wine, parsley, carrots, leeks, celery

PÂTÉ DUCK TERRINE

mix of chicken, pork and wild mushroom pâté baked in rustic brioche dough, lingonberry marmalade and Waldorf salad

BURRATA SALAD WITH TOMATOES **P** cucumber, basil, pesto, olive oil, ciabatta bread, black pepper

POTATO SOUP WITH KALE turkey sausage, cabbage, white wine, bacon, carrots, celery

PISTOU SOUP **P** provençale vegetables, white beans, pesto oil

CHILLED MELON BISQUE **P** grenadine, melon pearls

RED OAK AND MIXED GREEN SALAD William pear, orange segments, pistachios, cherry tomatoes, organic mixed seeds

Chef Petr's Recommendation SPICED PORK BELLY GF

pineapple salsa, roasted carrots, sweet potatoes

SPAGHETTI PUTTANESCA

marinara sauce, anchovies, capers, black olives, garlic, oregano

BARBECUE CHICKEN SALAD avocado, tomato, corn, black beans, romaine, barbecue Ranch dressing, onion strings

SEAFOOD PAELLA saffron rice, mussels, chorizo, calamari, shrimp, langoustine

ROASTED STRIPLOIN BEEF WITH YORKSHIRE PUDDING * 🏠 herb roasted potatoes, honey-glazed parsnips, carrots, cauliflower mornay

CAJUN TOFU BOWL VEGAN pico de gallo, olive oil, cilantro-lime rice



JUMBO SHRIMP COCKTAIL American cocktail sauce

FRENCH ONION SOUP Gruyère cheese crouton

CLASSIC CAESAR SALAD Parmesan cheese, garlic croutons, anchovies

GARLIC HERB ROASTED CHICKEN GF avocado-corn salad, cherry tomato, green beans

NEW YORK STRIP LOIN * fries, gravy, daily vegetables

SALMON WITH CAPERS AND DILL * GP 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

ATTEMS PINOT GRIGIO, ITALY - \$59 Floral notes mingled with white peaches and lemon- thyme

CLOS DU BOIS CHARDONNAY, CALIFORNIA - \$11 5 oz. Lightly oaked, elegant chardonnay featuring apple and pear fruit character

DOMAINE SERENE YAMHILL CUVEE PINOT NOIR, OREGON - \$89 Rich nose with aromas of bing cherry, blackberry and sarsaparilla, carrying through on the palate and burst with intense fruit

COL SOLARE SYRAH COMPONENT COLLECTION, WASHINGTON -\$28 5 oz. Complexity, aggressive tannins and wow factor fruit!

Dale DeGroff's
FEATURED COCKTAIL

CAFÉ MAGUEY - \$10 Don Julio Reposado, Del Maguey Crema, agave nectar, espresso AVAILABLE DAIL

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

DOUBLE CHOCOLATE TART crème anglaise

CARAMELIZED PINEAPPLE coconut mousseline

CRÈME BRÛLÉE
Grand Marnier-scented custard, caramelized sugar

CHERRY CRISPWITH PEANUT vanilla ice cream

STRAWBERRY MOUSSE CAKE Strawberry compote

COOKIES N' CREAM SUNDAE vanilla ice cream, chocolate cookies, chocolate sauce, whipped cream

DOW'S LATE BOTTLE VINTAGE PORT	9.00	
LIMONCELLO	7.50	DR
HENNESSY V.S.	9.00	RINK
GRAND MARNIER	8.00	S
BAILEYS IRISH COFFEE	8.00	

CAPPUCCINO	3.50	
CAFÉ LATTE	3.50	
SOLO ESPRESSO	2.50	
TAZO TEAS	3.00	
ask your beverage server for additional drink selections		

VEGANveganImage: gluten-freeImage: non-dairyImage: vegetarianImage: classic home style cookingIf 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.

COFFEES & TEAS

DESSERTS

1