

exc.port to table**SOPA FEIJAO – BRAZILIAN BEAN SOUP** **GF**

pork stock, garlic, onion, carrots, pumpkin, bacon, fregola, beans

SMOKED CHICKEN WITH RAISINS

curried celery remoulade

SHRIMP CROSTINI

bay shrimp, heavy cream, lime, mustard, chili, crème fraiche, scallion

GRILLED EGGPLANT, ZUCCHINI, ASPARAGUS AND ADIAGO **P**

olive oil, balsamic vinegar

GINGER, CHICKEN AND VEGETABLE SOUP

butternut squash, carrot, spinach, thyme

GREEN GAZPACHO **P**

cucumber, spring onion, grapes

TOSSED SEASONAL GREENS

Canadian bacon, bell peppers, white radish

exc.port to table**BRAZILIAN SHRIMP SALAD** **GF**

sautéed bell peppers, onion, tomato, mixed greens, parsley-cilantro vinaigrette

PENNE VERDE **P**

zucchini, eggplant, broccoli, asparagus, bell pepper, garlic, marinara sauce, olive oil, basil, Parmesan cheese

SAUTÉED PLAICE FILLET *

red onion, lemon, capers, crispy polenta cake, green beans, julienne of red bell pepper

HORSERADISH CRUSTED SHORT RIB *

parsnip purée, pea pods, sweet potato crisp, chive oil

BERKSHIRE ROAST PORK LOIN

creamy mashed potato, cherry tomato, asparagus, apple cider-thyme jus

CREAMY CASHEW MAC AND CHEESE **VEGAN**

coconut oil, dry mustard, tomato paste, garlic, turmeric, almond milk, cauliflower

VEGAN vegan **GF** gluten-free **ND** non-dairy **P** 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 **GF**

avocado-corn salad, cherry tomato, green beans

NEW YORK STRIP LOIN *

fries, gravy, daily vegetables

SALMON WITH CAPERS AND DILL * **GF**

carrots, lemon wedge

MAINE LOBSTER \$25

BROILED WHOLE LOBSTER WITH

mango, okra, plantain, rice and corn,
pico de gallo, vegetable

**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

CALITERRA SAUVIGNON BLANC, CHILE - \$35

Floral notes mingled with white peaches and lemon- thyme

**SIMI SAUVIGNON BLANC, SONOMA COUNTY,
CALIFORNIA - \$11 5 oz.**

Ripe citrus flavors and aromas with hints of acacia and cantaloupe

BORNE OF FIRE CABERNET SAUVIGNON, WASHINGTON - \$79

A wild, aggressive, yet well rounded and red fruit mouth feel

SEXTANT ZINFANDEL, CALIFORNIA - \$13 5 oz.

Juicy brambleberries with blackberry, raspberry and earthy notes of sage

Dale DeGroff's
FEATURED COCKTAIL

BLUE ICE - \$10

Miami Club white rum, Velvet Falernum, Brizard Blue Curacao, Dolin Dry Vermouth, fresh
pineapple juice, Dash Bitter Truth orange 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

WHISKEY CHOCOLATE TORTE

raspberry sauce

TIRAMISU

cacao powder, chocolate sauce

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

PLUM CRISP WITH MACADAMIA NUTS

vanilla ice cream

DOUBLE CHOCOLATE TART

bourbon-vanilla sauce

BLUEBERRY PIE SUNDAE

vanilla ice cream, blueberry topping, almond streusel, whipped cream

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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