

STARTERS • SOUPS • SALADS

*Brazilian Samba Night Recommendation*

**BEEF AND CHEESE PASTEL**

garlic, onion, parsley, cheddar, tomato, ground beef, sundried tomato aioli

**QUENELLES OF MOZZARELLA WITH ROASTED BEETS** 

olive oil, garlic, Kalamata olives, parsley, balsamic, French bread

**SALMON TARTARE** \* 

lime, pepper, orange juice, avocado, tomato salsa

**CREAM OF CORN SOUP** 

shallots, vegetable stock, cream, onion relish, parsley

**CANJA DE GALINHA (BRAZILIAN CHICKEN AND RICE SOUP)**

cucumber, tomato, red onion

**CHILLED MANGO GAZPACHO** 

cucumber, onion, ginger, jalapeno

**SHIITAKE AND SPRING MIX SALAD** 

carrot, scallion, red radish, bamboo shoots

make it you mains with chicken or salmon\*

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**CHURRASCO MARINATED MIXED GRILL** \*

striploin, tri-tip, sausage, squash and potato salad, grilled corn, chimichurri salsa, frizzled onion

**LINGUINE VERDI ALLA CONTI**

fava beans, diced ham, creamy Parmesan cheese sauce

**MOQUECA DE CAMARAO (BRAZILIAN SHRIMP STEW)** 

coconut milk, cilantro, piri piri sauce, garlic, lemon juice, zucchini and tomato, yellow rice with almonds

**PORK PICCATA (PORK LOIN IN PARMESAN EGG DIP)**

spaghetti with chunky tomato sauce, broccoli






**LIME-HERB CRUSTED TURKEY TENDERLOIN**

creamed corn, rice croquette, cranberry-shallot sauce

**QUINOA AND VEGETABLE STEW** 

onion, bell pepper, garlic, paprika, coriander, vegetable broth, avocado, red skin potato

MAINS

 **VEGAN** vegan  **GF** gluten-free  **ND** non-dairy  **V** vegetarian  **CH** 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.

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

mango, zucchini, plantain, snow peas, rice and corn, pico de gallo

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

SIMI SAUVIGNON BLANC, CALIFORNIA - \$39

Unassuming crisp and fresh minerality

CALITERRA SAUVIGNON BLANC, CHILE - \$9 5 oz.

The narrow landscape with cool sea breeze produces crisp mouthfeel

DECERO MALBEC. ARGENTINA - \$41

Intensity, character and overwhelmingly Mendoza

ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR, CALIFORNIA - \$9 5 oz.

Selected grapes from this large winery produces an elegant charm on the palate

*Dale DeGroff's*

FEATURED COCKTAIL

BROOKLYN - \$10

Tatoosh Rye Whiskey, Noilly Prat Dry Vermouth, Maraschino Liqueur, Carpano Formula Antico

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

### BRIGADEIRO

whipped cream, raspberry sauce

### DULCE DE LECHE COCONUT TART

raspberry sauce

### CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

### BLACKBERRY CRISP WITH HAZELNUT

vanilla ice cream

### SHERRY TRIFLE

Whipped cream

### CHOCOLATE FUDGE SUNDAE

vanilla ice cream, chocolate sauce, 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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