

exc.port to table**ROASTED ROMA TOMATO SOUP** 

olive oil, garlic, onion, cream, vegetable stock, thyme, basil

BAY SHRIMP COBB WITH CELERY SLAW

blue cheese, bacon, green onion, red radish, apple cider

CARPACCIO OF BEEF TENDERLOIN * 

olive oil, reggiano-parmigiano, whole grain mustard sauce

ARANCINI POMODORO 

mozzarella, ratatouille

ALBONDIGAS SOUP

chicken meat balls, mint, zucchini, carrots, cumin, oregano, tomato, cilantro

CHILLED BEET SOUP 

yogurt, carrots, honey, raspberry vinegar

MIXED GOURMET GREENS 

tomato, cucumber, olives, crunchy croutons

make it your main with chicken breast or salmon *

exc.port to table**BRAZILIAN VAPATA (SHRIMP IN COCONUT CASHEW SAUCE)**

coconut milk, fish sauce, lime juice, chili, cilantro rice

PENNE WITH CRISP PANCETTA

bell pepper, rosemary, tomato, Fontina cheese

GRILLED STRIPLOIN STEAK WITH CHARRED ONIONS * 

grilled vegetables, cherry tomato, olive oil red-skin mashed potatoes

LAMB SHANK 






garlic mashed potato, crispy parsnip, root vegetables

ROASTED BONE-IN CHICKEN LEG

olive oil, herbs, carrots, sundried tomato risotto, chimichurri sauce

CURRIED VEGETABLE CUTLET 

onion, broccoli, carrots, beans, potatoes, curry powder, stewed garbanzo beans, bok choy

 **VEGAN** vegan  **GF** gluten-free  **ND** 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

TURKEY SCALOPPINI ^{GF}

sweet potato fries, roasted root vegetables, sherry jus

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

LAURENZ V. GRÜNER "SINGING" VELTLINER, AUSTRIA - \$35

Austria's largest producing varietal, seductive and charming

DEAKIN ESTATE CHARDONNAY, AUSTRALIA - \$9 5 oz.

This Australian selects long hang time to create fullness and complexity

EMILIANA COYAM, VALLE DE COLCHAGUA, CHILE - \$59

The topography of this unique wine region, displays Chile!

**WOODBIDGE CABERNET SAUVIGNON,
CALIFORNIA - \$11 5 oz.**

Once again Cabernet is the Champion of this region

Dale DeGroff's

FEATURED COCKTAIL

BLUE FLORIDA - \$10

absolut citron vodka, bombay original, pierre ferrand dry curacao,
dash das berg & hauck orange bitters, tonic water

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

CHOCOLATE CROQUANT PRALINE

raspberry sauce

BERRY SNOW CAP

berry compote, sweet biscuit, meringue

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

APRICOT CRISP WITH ALMOND NUTS

vanilla ice cream

APPLE CRUMBLE TART

vanilla sauce

MANGO SUNDAE

vanilla ice cream, diced mango, mango 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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