

STARTERS • SOUPS • SALADS

Chef Petr's Recommendation
CRISPY VEGETABLE SPRING ROLL 

rice noodle salad, sweet chili dipping sauce

ALBACORE TUNA TARTARE *
seaweed, ponzu sauce, lime

CROSTINI WITH FRESH TOMATO, BASIL AND JAMBON HAM
lettuce, parmesan cheese, balsamic reduction

SPLIT PEA AND HAM SOUP
leeks, celeriac, sausage

CHEESE TORTELLINI AND VEGETABLE SOUP 
diced tomato, zucchini, celery, carrot, parmesan cheese

CHILLED PEACH AND GINGER SOUP  
buttermilk, apple juice, mint leaf

SMOKED SALMON, APPLE AND RADISH SALAD * 
red onion, raisins, scallion
Also available as main course with chicken breast or salmon*

Chef Petr's Recommendation

CHEF'S MEATLOAF 

gravy, bacon, marjoram, caraway seeds, home-style mashed potatoes, green beans, pickled cucumber

LINGUINE CARBONARA
garlic, onion, pancetta, egg yolk, parmesan, parsley

SWEET-AND-SOUR SHRIMP
ginger, steamed jasmine rice, red onion, bell pepper, carrots, celery, pineapple

SAUTEED VEAL TENDERLOIN *
olive oil, garlic, sun-dried tomato bulgur, prosciutto ham, sage, spinach, candied lemon

CHEF SIVASANKAR'S BUTTER CHICKEN
onion, garlic, tomato, cilantro, cream, yogurt, basmati rice, naan bread

EGGPLANT AND POTATO MOUSSAKA 
tomato, zucchini, onion, marina sauce, cumin, oregano, mint, parsley

MAINS

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 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

FILLABOA ALBARINO, SPAIN - \$41

Well rounded with soft yet elegant mouth feel

VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE - \$18 5 oz.

Fine elegant mouse with chalky yeastiness

BACKSBERG PUMPHOUSE SHIRAZ, SOUTH AFRICA - \$119

Celebration of Terrior and soil gives us spice, pepper and cassis

BERINGER CABERNET SAUVIGNON, CALIFORNIA - \$15 5 oz.

Concentrated aromas of blackberry and cherry with a hint of cedar

Dale DeGroff's FEATURED COCKTAIL

WHITE SMASH - \$10

Bulleit Bourbon, lemon, mint sprig, mint leaves, simple syrup

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 BLACK OUT CAKE

devil's food sponge cake, chocolate cake crumbs

APPLE TARTATIN

vanilla ice cream

CRÈME BRÛLÉE GF

Grand Marnier-scented custard, caramelized sugar

PEAR CRISP WITH ALMOND NUTS

vanilla ice cream

APRICOT AND ALMOND TART NS

vanilla sauce, whipped cream

BUTTERSCOTCH SUNDAE

vanilla ice cream, butterscotch 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

VEGAN vegan

GF gluten-free

ND non-dairy

V vegetarian



classic home style cooking

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