




exc.port to table


SALMON TIRADITO * (CITRUS CURED SALMON)
ginger, sesame, coconut milk, chili aioli, radish

MOZARELLA WITH OLIVE TAPENADE 
basil, roasted tomatoes, flat bread, herb oil

COXINHA (BRAZILIAN CHICKEN CROQUETTES)
olive oil, garlic, onion, shredded chicken, paprika, cream cheese, parsley

DOUBLE BAKED POTATO SOUP  
chives, cheddar cheese, sour cream, garlic tabasco


CHICKEN AND CALLALOO SOUP
garlic, thyme, butternut squash, chicken broth, toasted coconut


CHILLED GUANABANA SOUP 
coconut milk, lemon, nutmeg, vanilla

ENSALADA PIMIENTOS DE PRIMAVERA
iceberg, arugula, heart of palm, egg, red beets, tomato, bell pepper,
celery
make it your main with chicken breast or salmon *

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BEEF TRI-TIP ASADA *
cilantro, lime, red rice, mushrooms, zucchini, chipotle, demi-glace

PENNE VERDE 
pine nuts, mushroom, eggplant, bell pepper, arugula, basil, pesto sauce

SEARED MAHI MAHI WITH ROASTED CORN SALSA * 
black bean rice, green beans, bell pepper, plantain chips

BARBECUE PORK RIBS
mashed potato, garlic coleslaw, broccoli

SOUR ORANGE GLAZED CHICKEN
grits, cinnamon, corn, salsa verde

BAKED STUFFED EGGPLANT 
onion, garlic, zucchini, bell pepper, basil, marinara sauce, vegan cheese

 **VEGAN** vegan  **GF** gluten-free  **ND** non-dairy  vegetarian  **LA** 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

VILLA MARIA SAUVIGNON BLANC, NEW ZEALAND - \$49
Marlborough white wines again prove exceptional

CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND, \$17 5 oz.
crisp, clean and fresh minerality

LA CREMA PINOT NOIR, CALIFORNIA - \$59
Russian River embodies this American Pinot Noir

CRIOS BY SUSANA BALBO MALBEC, ARGENTINA - \$10 5 oz.
Intensity, character, and overwhelmingly Mendoza

Dale DeGroff's
FEATURED COCKTAIL

MIAMI BEACH SPRITZ - \$10
prosecco, soda water, cherry liqueur, orange slice, grapefruit peel, filthy
olive

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 RASPBERRY TART
berries gel, espresso sauce

MANGO CRÈME CARAMEL
mango compote, whipped cream

CRÈME BRÛLÉE **GF**
Grand Marnier-scented custard, caramelized sugar

BLUEBERRY CRISP WITH ALMONDS
vanilla ice cream

BANANA AND COCONUT TRIFLE **NS**
coconut macaroon, vanilla cream

LYCHEE SUNDAE
coconut ice cream, mango sauce, whipped cream, toasted coconut

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 &

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