

exc.port to table

EMPANADAS DE CARNE (BEEF EMPANADA)
garlic aioli, onion, crushed pepper

WATERMELON WITH FETA AND PARSLEY  

balsamic, maple syrup, black pepper, olive oil

BEET CURED SALMON AND PRAWNS SALAD

pickled radishes, baby lettuces, pistachio crumbs, dill yogurt

PINTO BEANS SOUP

onion, garlic, sausage, pork, tomato, parsley

TOMATO VEGETABLE TORTILLA SOUP 

vegetable stock, ancho chilli, avocado, diced tomato, cilantro oil

CHILLED BLACKBERRY SOUP 

lemon-mint crème fraîche

CRUNCHY RADISH AND MANGO SALAD 

red onion, lime juice, cilantro, olive oil, tomato, spring mix lettuce
make it your main with chicken breast or salmon *

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COSTILLAS DE CERDO ALA RIOJANA (GRILLED PORK CHOP) 

sautéed onions, green peas, ham, roasted potatoes, paprika, Poblano peppers with eggs

SPAGHETTI WITH EGGPLANT PARMIGIANA 

parmesan, mozzarella, marinara sauce, basil

FRITTO MISTO

pacific sole, calamari, scallops, shrimp, lemon aioli, polenta, herb tomato sauce

BEEF BOURGUIGNON






parsley, boiled potato, onions, mushrooms, bacon lardons

CHICKEN SCALOPPINI

cognac-mushroom sauce, parsley egg noodle, assorted vegetables

WHITE BEAN AND SPINACH ENCHILADAS 

onions, garlic, chili powder, cumin, tomato, bell peppers, corn tortilla, veggie cheese, avocado, cilantro sauce

 **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

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
TOMAHAWK 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

NOBILO SAUVIGNON BLANC, NEW ZEALAND - \$11

Crips, clean and aromas of citrus fruit with a fresh gooseberry mouthfeel.

LA GRAND COURTAGE BRUT ROSE, FRANCE - \$11 5 oz.

Chardonnay, Gamay and Uni Blanc combines to great effect

OBERON CABERNET SAUVIGNON, CALIFORNIA - \$55

Once again Cabernet is the Champion of this region

DOMAINE HOUCART VICTOIRE ROSE - \$10 5 oz.

Dry, balanced and typically French

Dale DeGroff's

FEATURED COCKTAIL

BROOKLYN - \$10

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

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 TRES LECHES CAKE
chocolate sauce, whipped cream, meringue

WILDBERRY CHARLOTTE
mixed berries compote, vanilla sponge, jam

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

CHERRY CRISP WITH CASHEW NUTS
vanilla ice cream

CHOCOLATE MOUSSE TART **NS**
vanilla sauce, chocolate ganache

PINEAPPLE SUNDAE
vanilla ice cream, pineapple chunks, 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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