



*Chef Petr's Recommendation***POTATO AND LEEK SOUP**  

garlic, onion, chives, vegetable stocks, crème fraiche

**CHILLED GREEN ASPARAGUS WITH
OVEN-ROASTED TOMATOES**  

mozzarella, basil-infused olive oil

STEAK TARTARE *

capers, gherkins, parsley, red onion

CLAMS WITH PANCETTA

fish stock, white wine with garlic, diced tomato, parsley, garlic bread

SEAFOOD CIOPPINO

olive oil, onion, fennel, tomato, white wine, squid, mussels, white fish, parsley

CHILLED COCONUT NUTMEG SOUP 

yogurt, milk, vanilla

SOUTHWEST GOURMET GREENS red oak, frisée, radicchio, arugula, avocado, tomato, corn kernel, onion, tortilla strips
make it your main with chicken breast or salmon **Chef Petr's Recommendation***VIETNAMESE-STYLE LAMB WITH MINT ***

napa cabbage, mushrooms, spinach, garlic, onions, jasmine rice

TAGLIATELLE AND VEAL RAGOÛT

ricotta cheese, marinara sauce, rosemary, garlic bread, parmesan cheese

SEARED MONKFISH PUTTANESCA *






olives, tomato, onion, capers, grilled parmesan polenta, arugula salad

ENGLISH ROAST BEEF WITH YORKSHIRE PUDDING *

gravy, garlic roast potatoes, cauliflower Mornay, grilled tomato

CHICKEN CORDON BLEU Gruyère cheese and sliced ham, mushroom medley, green zucchini,
parsley chateau potatoes, chicken jus**ITALIAN COUSCOUS CASSEROLE** 

eggplant, zucchini, tomato, garlic, thyme, pepper coulis

 **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

ATTEMS PINOT GRIGIO, ITALY - \$59

Floral notes mingled with white peaches and lemon- thyme

CLOS DU BOIS CHARDONNAY, CALIFORNIA - \$11 5 oz.

Lightly oaked, elegant chardonnay featuring apple and pear fruit character

DOMAINE SERENE YAMHILL CUVÉE PINOT NOIR,
OREGON - \$89

Rich nose with aromas of bing cherry, blackberry and sarsaparilla, carrying through on the palate and burst with intense fruit

COL SOLARE SYRAH COMPONENT COLLECTION, WASHINGTON -
\$28 5 oz.

Complexity, aggressive tannins and wow factor fruit!

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

SACHER TORTE

apricot preserves

PRINCESS CAKE

vanilla cream, marzipan paste

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

RHUBARB CRISP WITH WALNUTS

vanilla ice cream

LEMON TORTE

lemon cream, lemon garnish

APPLE PIE SUNDAE

vanilla ice cream, cinnamon apple, streusel, toasted almonds

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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