

exc.port to table

SMOKED TROUT, PEPPERED MACKEREL, PICKLED HERRING *
roasted red beets, boiled egg, shrimp, apple salad

MEZZE PLATE  

hummus, herb oil marinated olives, rice-stuffed grape leaves, feta cheese

SHANGHAI LION'S HEAD MEATBALLS


ginger, soy, napa cabbage salad

PICANTE LENTIL SOUP 

vegetable stock, marjoram, carrot, bell pepper, corn, jalapeno

BEEF AND BARLEY SOUP

onion, carrot, celery, leeks, tomato, chives, mushroom

CHILLED BERRY AND OMEGA SEED SOUP 

lemon zest

MIXED GREENS SALAD WITH GRILLED PEACH 

blue cheese, toasted pecans
make it your main with chicken breast or salmon *

exc.port to table

PAN-SEARED SWORDFISH * 
creamed jalapeno corn, sautéed green beans, chipotle rice

SPAGHETTI AGLIO E OLIO

shrimp, parsley, Roma tomato, garlic bread

TOMATO-CITRUS SHORT RIB

parsley orzo, pecorino, broccoli, carrots

PINE-NUT AND GARLIC CRUSTED LAMB LOIN*






carrots, beets, potato terrine, mint oil

LEMON ROASTED CHICKEN

cumin, olive oil, paprika, okra stew, sweet potato, bell pepper, chili oil

EGGPLANT KAU KAU CURRY 

onion, sweet potatoes, bell pepper, coconut milk, thai chili paste, cilantro,
macadamia nuts, jasmine rice

 **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

CALITERRA SAUVIGNON BLANC, CHILE - \$35

Floral notes mingled with white peaches and lemon- thyme

SIMI SAUVIGNON BLANC, SONOMA COUNTY,
CALIFORNIA - \$11 5 oz.

Ripe citrus flavors and aromas with hints of acacia and cantaloupe

BORNE OF FIRE CABERNET SAUVIGNON, WASHINGTON - \$79

A wild, aggressive, yet well rounded and red fruit mouth feel

SEXTANT ZINFANDEL, CALIFORNIA - \$13 5 oz.

Juicy brambleberries with blackberry, raspberry and earthy notes of sage

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 FUDGE BROWNIE CHEESECAKE

caramel, marshmallow, caramelized pecans

CARAMELIZED MILLE-FEUILLE

chocolate sauce

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

PINEAPPLE CRISP WITH HAZELNUT

vanilla ice cream

PEAR STRUDEL

vanilla sauce, whipped cream

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

 **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.