## ANTARCTIC ADVENTURE DINNER

#### TERRA NOVA SEAFOOD DEVILED EGGS \* 65

mixture of hardboiled egg yolk, mayonnaise, cayenne pepper, chives, salt, and pepper, presented by hardboiled egg white

#### BREASOLA PLATTER 'PEMMICAN'

bresaola, sliced cured meat, served with dried fruits

#### **BELGICA PEA SOUP**

green whole peas, bacon slab, ham hocks, beef broth, celery onion, leek and sausage

#### PINEAPPLE AND ORANGE SALAD WITH TOASTED COCONUT >

garden greens, bell pepper and cherry tomatoes, Asian vinaigrette

# 'WHITE EAGLE HOOSH AND BISCUITS' BEEF STEW

red wine sauce, mashed potatoes, root vegetable

#### BACALAO 'AMUNDSEN'

cod, mushy peas, fingerling potatoes, bacon bits, and root vegetables

#### PORKLOIN 'FRAM'

mustard herbs, garlic, boiled potatoes, Brussel sprouts, carrots

#### **EBBUS SLICED HAM**

corn on the cob, chunky mashed potatoes, mustard gravy

#### GRILLED LAMB CHOPS 'TOROA'

rosemary roasted potatoes, arugula salad

# CHICKEPEA, LENTIL, QUINOA, AND SPINACH STEW VEGAN

garlic, red lentils, onion, chili, cumin, cashew nuts

#### ANGELS ON GLIDERS

chocolate square, rum soaked raisins

#### STRAWBERRIES AND CREAM

balsamic marinated fresh strawberries, whipped cream

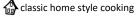
#### **ENDURANCE PAVLOVA**

meringue, mango, kiwi

#### CHERRY CAKE MS

cream frosting, maraschino cherries





#### 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 \* 65

rice noodles, carrots, sesame seeds

MAINE LOBSTER \$25 BROILED WHOLE LOBSTER WITH

lemon cilantro butter, pico salsa, rice and

corn, plantain and vegetables

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

# SIMI SAUVIGNON BLANC, CALIFORNIA - \$39

Unassuming crisp and fresh minerality

#### CALITERRA SAUVIGNON BLANC, CHILE - \$9 5 oz.

The narrow landscape with cool sea breeze produces crisp mouthfeel

#### DECERO MALBEC. ARGENTINA - \$41

Intensity, character and overwhelmingly Mendoza

## ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR, CALIFORNIA

- \$9 5 oz.

Selected grapes from this large winery produces an elegant charm on the palate

Dale DeGroff's

### FEATURED COCKTAIL

RITZ - \$12

Courvoisier VSOP Cognac, Cointreau, Maraschino liqueur, fresh lemon juice, French champagne