

# ANTARCTIC ADVENTURE DINNER

STARTERS • SOUP • SALAD

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

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 **V**

garden greens, bell pepper and cherry tomatoes, Asian vinaigrette

MAINS

## '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

DESSERTS

## ANGELS ON GLIDERS

chocolate square, rum soaked raisins

## STRAWBERRIES AND CREAM

balsamic marinated fresh strawberries, whipped cream

## ENDURANCE PAVLOVA

meringue, mango, kiwi

## CHERRY CAKE **NS**

cream frosting, maraschino cherries

**VEGAN** vegan **GF** gluten-free **ND** non-dairy **V** vegetarian **A** 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**

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

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.