



*Chef Petr's Recommendation***FIVE ONION CREAM SOUP** 

leeks, marjoram, crème fraîche

PROSCUITTO AND CAPONATA *

golden raisins, balsamic, pine nuts, sundried tomato, bread stick

MILLE-FEUILLE OF RED BEETS  

goat cheese, citrus-herb splash

FRIED ENGLISH CHEDDAR

parsley, lingonberry compote

ANDOUILLE SWISS CHARD

chicken broth, wild rice, celery, thyme

SPINACH AND BUTTON MUSHROOMS 

oven-roasted tomato, red onion, bacon, egg, gorgonzola cheese

make it your main with chicken breast or salmon *

*Chef Petr's Recommendation***GERMAN SAUERBRATEN**

red wine and vinegar sauce, cinnamon-spiced red cabbage, roasted root vegetables, homemade spätzle

CAPELLINI WITH ARUGULA AND ROASTED TOMATO 

olive oil, garlic, toasted pine nuts, creamy goat cheese

MAHI-MAHI WITH BLACK OLIVE MOUSSE *

fregola, tomato, greens, fried zucchini

OLD FASHIONED STYLE WEINER SCHNITZEL






warm fingerling potato salad, cranberry sauce, lemon, fried parsley

OVEN-ROASTED DUCK WITH THYME-MANDARIN GLAZE

sautéed spinach, rösti potato, jus

VEGAN SHEPHERD'S PIE 

onion, garlic, chickpeas, sweet potato, cumin, coriander, thyme

 **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

LAURENZ V. GRÜNER "SINGING" VELTLINER, AUSTRIA - \$35

Austria's largest producing varietal, seductive and charming

DEAKIN ESTATE CHARDONNAY, AUSTRALIA - \$9 5 oz.

This Australian selects long hang time to create fullness and complexity

EMILIANA COYAM, VALLE DE COLCHAGUA, CHILE - \$59

The topography of this unique wine region, displays Chile!

WOODBIDGE CABERNET SAUVIGNON,
CALIFORNIA - \$11 5 oz.

Once again Cabernet is the Champion of this region

Dale DeGroff's

FEATURED COCKTAIL

BRILLIANTE - \$10

drip brewed coffee, Carpano Formula Antico, Hendricks Gin

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

CARAMEL CHOCOLATE TOFFEE

almond short bread, toffee, chocolate ganache, whipped cream, caramel sauce

AUSTRIAN APPLE STRUDEL

butter, cinnamon, rum raisins, vanilla sauce

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

APRICOT CRISP WITH MACADAMIA NUTS

vanilla ice cream

CHERRY SLICE

puff pastry, mousse, cherries

LYCHEE SUNDAE

coconut ice cream, mango sauce, whipped cream, toasted coconut

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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