

*Chef Joseph's Recommendation***VIETNAMESE SPRING ROLL WITH CHICKEN**

lettuce, rice noodles, cilantro, peanuts, nuac cham sauce

**PINE-NUT QUINOA TABBOLEH** 

parsley, red onion, mint, bel pepper, olive oil, lemon

**SHRIMP CROSTINI**

chili crème fraiche

**NORWEGIAN FISH CHOWDER**

potato, celery and spinach, heavy cream, egg liaison

**CHEESE TORTELLINI WITH VEGETABLE SOUP**

chicken stock, tomato, onion, green cabbage

**CHILLED THREE BERRY MINISTRONE**

strawberries, blueberries and raspberries, lime sorbet

**ORANGE AND RADICCHIO SALAD**  

bibb lettuce, avocado, goat cheese, green bell peppers

*Chef Joseph's Recommendation***WIENER SCHNITZEL**

breaded pork loin, home-fried potatoes, lingonberry compote, broccoli, carrots

**FUSSILI A LA VODKA**

bacon, marinara, cream, garlic bread

**BLACKENED CHICKEN CEASAR**

romaine, creamy garlic dressing, parmesan, croutons, grilled chicken breast

**GRILLED SPICED SHRIMP** 




pineapple marmalade, coconut rice, sweetened cabbage

**PETIT BEEF CLOD TENDERLOIN \***

creamed spinach, bacon, thyme roasted potatoes, frizzled parsnip

**GRILLED HALOUMI CHEESE AND VEGETABLE TOWER**  

white bean, tomato salsa

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.  
\*Public Health Advisory: 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

**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**

chipotle cream, Mexican rice, creamy corn, green tomato, black beans

**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 - \$43**

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 - \$59**

intensity, character and overwhelmingly Mendoza

**ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR,  
CALIFORNIA - \$12 5 oz.**

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

*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.