



Chef Carlos Recommendation

CARIBBEAN TUNA CEVICHE *
mango, taro chips


WATERMELON AND FETA CHEESE 
mint, orange, arugula

CHICKEN AND JALAPENO EMPANADA
roasted corn salad, cilantro-cumin aioli

ROASTED CELERIAC AND PECORINO SOUP 
olive oil, vegetable stock, cream, pistachio chives


AMSTERDAM BACON AND CABBAGE SOUP
chicken-tomato broth, onion, paprika and Sherry

CHILLED KIWI-MELON SOUP **VEGAN**
cilantro, peppers, red onion

GARDEN BOUNTY 
greens, cabbage, radish, red bell pepper, sourdough croutons


Chef Petr's Recommendation

GRILLED BARRAMUNDI WITH ANCHO CHILI SAUCE *
cilantro and ancho chili butter, ginger-scented rice pilaf, sautéed carrots, sugar snap peas



LINGUINI ALL'AMATRICIANA 
spicy Roma tomato sauce, crisp pancetta, basil

GRILLED DUCK SALAD WITH DRIED SOUR CHERRIES *
frisée, watercress, poached egg, walnuts, tarragon, sour cherry vinaigrette

FLAT IRON STEAK WITH CIPOLLINI ONIONS* **GF**
grilled vegetables, olive oil red skin mashed potato

CHICKEN KIEV 
warm potato, cucumber and red beet salad, grilled asparagus, lemon

BRAISED STUFFED COLLARD GREEN **VEGAN**
garlic, bell pepper, adzuki beans, tahini, brown rice, cabbage slaw

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 WITH
sofrito, red mojo, black bean coconut rice, fried
plantains, vegetables

PRESIDENT'S CUT
TOMOHAWK 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

WHITE SMASH - \$10

Bulleit Bourbon, lemon, mint sprig, mint leaves, simple syrup

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.