

Guest Chef Carlos Recommendation

MINI CRAB CAKES

achiote-cilantro tartare sauce, Dijon mustard, panko, lettuce

GRILLED VEGETABLE TOWER 

black olive, goat cheese tapenade, basil coulis

ITALIAN PROSCIUTTO HAM *

cantaloupe, arugula

BAKED SWEET CORN SOUP 

caramel corn, vegetable stock, cream, carrots

SOPA DE LIMA

chicken, cilantro, lime juice, avocado, tomato, cinnamon, cloves, oregano, corn tortilla

CHILLED WATERMELON GAZPACHO **VEGAN**

lemon sorbet, lime leaves

JICAMA AND MANGO SALAD 

butter lettuce, cucumber, cilantro

exc. port to table

CARIBBEAN BEEF STEW

thyme, garlic, pepper, coconut milk, red rice, mango chutney

SPAGHETTI AGLIO E OLIO

shrimp, parsley, roma tomato, chili flakes, extra virgin oil, garlic bread

COBB SALAD

chicken breast, avocado, blue cheese, bacon, tomato, egg, romaine lettuce

PAN-SEARED KING FISH WITH ROASTED CORN SALSA * **GF**



saffron potato, fried plantain, cherry tomato, cilantro oil, lemon zest

SWEET-N-SOUR PORK 

egg fried rice, snap peas, carrots, bell peppers, pineapple, red onion

CHICKEPEA BOLOGNESE **VEGAN**

olive oil, cumin, mushrooms, oregano, basil, marinara sauce, spaghetti pasta

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

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

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.