

**exc.port to table****TANGERINE AND CHILI SHRIMP**

olive oil, red pepper flakes, brown sugar, rum, radish, papaya, crispy wonton

**ARTICHOKE AND OLIVE BRUSCHETTA** 

toasted focaccia, artichoke and Kalamata olive tapenade, extra virgin olive oil

**SESAME CHICKEN**

green papaya, sweet chili, cilantro, scallions

**SWEET POTATO CHORIZO POTAGE SOUP** 


olive oil, harissa, chicken stock, cream, kale, bacon

**PASTA FAGIOLI** 

vegetable stock, kidney beans, tomato, macaroni, parmesan

**CHILLED GUAVA AND PASSION FRUIT SOUP** 

tropical fruits, mango sorbet, almond macaroon

**BOSTON LETTUCE WITH CRUMBLLED  
GORGONZOLA CHEESE** 

toasted garlic croutons, scallion, tomato

make it your main with chicken breast or salmon \*

**exc.port to table****PAN-FRIED RAINBOW TROUT\***

white wine, olive oil, boiled cilantro potatoes, fennel, tomato and red pepper salsa

**ORECCHIETTE WITH CRAB**

tossed with onion, tomato, white wine, olive oil, pancetta, arugula

**PRIME RIB OF BEEF AU JUS** \* 

green bean almandine, sugar-glazed carrots, baked potato

**CALF'S LIVER WITH APPLES AND PANCETTA** \*

caramelized onion, sautéed spinach, potato pancake

**CLASSIC: FRIED CHICKEN** 

corn on the cob, green beans, mashed potato, country gravy

**CAULIFLOWER STEAK** 

tahini, couscous, za'taar, grilled asparagus, cherry tomato

**VEGAN** vegan **GF** gluten-free **ND** non-dairy  vegetarian  classic home style cookingIf 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

NOBILO SAUVIGNON BLANC, NEW ZEALAND - \$11

Crips, clean and aromas of citrus fruit with a fresh gooseberry mouthfeel.

LA GRAND COURTAGE BRUT ROSE, FRANCE - \$11 5 oz.

Chardonnay, Gamay and Uni Blanc combines to great effect

OBERON CABERNET SAUVIGNON, CALIFORNIA - \$55

Once again Cabernet is the Champion of this region

DOMAINE HOUCART VICTOIRE ROSE - \$10 5 oz.

Dry, balanced and typically French.

*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.

## AFTER DINNER

### BOSSCHE BOL

Chantilly cream filled cream puff, chocolate

### BUTTERSCOTCH PANNA COTTA

chocolate sauce

### CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

### BANANA CRISP WITH ALMONDS

vanilla ice cream

### RASPBERRY MOUSSE TORTE

vanilla sponge cake, no sugar added raspberry mousse

### STRAWBERRY SUNDAE

vanilla ice cream, strawberry topping, whipped cream, nutty praline crunch

## 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

 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.