

*Chef Petr's Recommendation***CRISPY CRAB ROLL**

avocado, cilantro, lemon-aioli, cabbage slaw

GRILLED VEGETABLE TERRINE 

zucchini, eggplant, mushroom, balsamic reduction, tomato salsa

ITALIAN PROSCIUTTO HAM *

cantaloupe, greens, herb oil

CHEDDAR CHEESE SOUP 

garlic, onion, white wine, vegetable stocks, bell pepper

GRANDMA'S CHICKEN NOODLE SOUP

garden vegetables, vermicelli noodles

WHITE RADISH AND MANGO SALAD  

lettuce, cucumber, cilantro

make it your main with chicken breast or salmon *

*Chef Petr's Recommendation***SEAFOOD POT PIE**

salmon, shrimp, lobster, mussels, béchamel, green peas, potato, carrot, celery, tarragon

PENNE WITH SMOKED SALMON *

brandy, cream, chili, tomato, parsley

BEEF SHORT-RIB STUFFED POBLANO PEPPER 

roasted potatoes, corn salsa, marinara sauce

WHISKEY GLAZED PORK RIB






buttermilk mashed potatoes, garlic coleslaw, bourbon barbeque sauce

TURKEY ROAST WITH GIBLET GRAVY AND CRANBERRY 

apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato, mashed potato

GRILLED EGGPLANT WITH SOBA NOODLES 

rice vinegar, soy sauce, sesame oil, garlic

 **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 *

polenta 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

FILLABOA ALBARINO, SPAIN - \$41

Well rounded with soft yet elegant mouth feel

VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE - \$18 5 oz.

Fine elegant mouse with chalky yeastiness

BACKSBERG PUMPHOUSE SHIRAZ, SOUTH AFRICA - \$119

Celebration of Terrior and soil gives us spice, pepper and cassis

BERINGER CABERNET SAUVIGNON, CALIFORNIA - \$15 5 oz.

Concentrated aromas of blackberry and cherry with a hint of cedar

Dale DeGroff's

FEATURED COCKTAIL

CAFÉ MAGUEY - \$10

Don Julio Reposado, Del Maguey Crema, agave nectar, espresso

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

ALMOND CHOCOLATE CAKE

raspberry jam, chocolate ganache

HONEY BUTTER PIE

whipped cream

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

APPLE CRISP WITH PEANUTS

vanilla ice cream

CHOCOLATE MILLE FEUILLE **NS**

puff pastry, chocolate mousse, semi-sweet chocolate

TRIPLE CHOCOLATE SUNDAE

chocolate ice cream, fudge sauce, whipped cream

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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