

Guest Chefs Patricio & Jennifer Caceres Recommendation

CHILEAN SPICY SAUSAGE BITES

quinoa, pebre sauce

CROSTINI WITH FRESH TOMATO 

extra virgin olive oil, aged balsamic vinegar

BEEF TATAKI *

garlic-wasabi, yuzu sauce

CREAM OF BROCCOLI SOUP 


vegetable stock, toasted pine nuts

AMERICAN BOUNTY VEGETABLE SOUP 

celery, onion, leeks, bell peppers, tomato, zucchini, beef stock, parsley

CHILLED MANGO GAZPACHO 

cucumber-mango salsa, cilantro

ASIAN MIX SALAD 

romaine, cabbage, carrots, radish, cucumber, bean sprouts, mandarin oranges

Chef Petr's Recommendation

MUSTARD BBQ RACK OF BERKSHIRE PORK

piquant mustard barbecue sauce, rösti potato, sautéed spinach, grilled zucchini

BUCATINI WITH DUCK

olive oil, garlic, mushroom, zucchini, tomato, cream, demi-glace

COBB SALAD

chicken breast, avocado, blue cheese, bacon, tomato eggs

PAN-SEARED SWORDFISH * 






chili-butter sauce, roasted eggplant, cumin-black rice

BEEF SHORT RIBS WITH THAI GREEN CURRY

coconut rice, peanuts, lime, grilled onion and bell pepper

QUINOA AND VEGETABLE STEW 

onion, bell pepper, garlic, coriander, cumin, potatoes, quinoa, tomatoes, peas, corn, avocado, cilantro

 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

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

ATTEMS PINOT GRIGIO, ITALY - \$59

Floral notes mingled with white peaches and lemon- thyme

CLOS DU BOIS CHARDONNAY, CALIFORNIA - \$11 5 oz.

Lightly oaked, elegant chardonnay featuring apple and pear fruit character

DOMAINE SERENE YAMHILL CUVÉE PINOT NOIR,
OREGON - \$89

Rich nose with aromas of bing cherry, blackberry and sarsaparilla, carrying through on the palate and burst with intense fruit

COL SOLARE SYRAH COMPONENT COLLECTION, WASHINGTON -
\$28 5 oz.

Complexity, aggressive tannins and wow factor fruit!

Dale DeGroff's

FEATURED COCKTAIL

COCTEL JEREZ - \$10

Jameson Irish Whiskey, Emilio Lustau Dry Oloroso Sherry, Emilio Lustau Pedro Ximenez Sherry, Dash Dale DeGroff's bitters

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

DOUBLE CHOCOLATE TART

crème anglaise

MANGO CREAM HORN

chocolate, tropical fruit tartare

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

CHERRY CRISP WITH PEANUT

vanilla ice cream

APPLE TOWER

whipped cream

CARAMELIZED APPLE SUNDAE

vanilla ice cream, caramelize apple, whipped cream, toasted nuts

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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