# STARTERS • SOUPS • SALADS

### exc.port to table

# CARBONADA CHILENA SOUP (BEEF AND VEGETABLE SOUP) potatoes, butternut squash, carrots, green peas, jasmine rice, paprika

EGGPLANT CAPONATA 🦖

celery, raisins, sweetened vinegar, cinnamon capers in a sweet-sour sauce, crispy ciabatta toast points, pine nuts

### SMOKED CHICKEN RICOTTA ON FOCCACIA

olive oil, garlic, mushroom, basil, tomato, oregano, parsley, balsamic

SHRIMP CROSTINI

toasted bread slice, chili crème fraiche, lettuce, tomato, whole grain mustard, scallions

ALBONDIGAS SOUP chicken meatballs and broth, mint, zucchini, carrots

CHILLED CRANBERRY SOUP cinnamon, grape, sunflower seeds

MIXED GREEN SALAD WITH FRESH PEAR Y cherry tomato, blue cheese, toasted pecans make it your main with chicken breast or salmon \*

### exc.port to table

SPICED SHRIMP WITH CHILEAN PEBRE SAUCE sautéed spinach, smoked bacon, roasted paprika potatoes, bell peppers

SPAGHETTI AL FROMAGI tomato, white wine, parmesan, gorgonzola, pecorino, garlic bread

RED WINE BEEF STEW 🚳 carrots, olive oil, garlic, thyme, squash, bell pepper, tomato, parsley rice

GROUND LAMB KEBABS WITH MINT YOGURT \* almond raisin quinoa pilaf, green peas, cherry tomato

BRAISED GAME HEN WITH MANDARINS AND SAGE sautéed greens with bacon, golden roasted rissole potatoes

CREAMY CASHEW MAC AND CHEESE VEGAN dry mustard, tomato paste, garlic, turmeric, almond milk, cauliflower

 VEGAN
 vegan
 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.

MAINS

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 \* GP 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

CALITERRA SAUVIGNON BLANC, CHILE - \$35 Floral notes mingled with white peaches and lemon- thyme

SIMI SAUVIGNON BLANC, SONOMA COUNTY, CALIFORNIA - \$11 5 oz. Ripe citrus flavors and aromas with hints of acacia and cantaloupe

BORNE OF FIRE CABERNET SAUVIGNON, WASHINGTON - \$79 A wild, aggressive, yet well rounded and red fruit mouth feel

SEXTANT ZINFANDEL, CALIFORNIA - \$13 5 oz. Juicy brambleberries with blackberry, raspberry and earthy notes of sage

Dale DeGroff's FEATURED COCKTAIL

CAFÉ MAGUEY - \$10 Don Julio Reposado, Del Maguey Crema, agave nectar, espresso AVAILABLE DAIL

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

DENALI FUDGE CAKE butterscotch sauce, chocolate sauce, pecans nuts

BERRIES AND MERINGUE TART raspberry sauce

CRÈME BRÛLÉE 
Grand Marnier-scented custard, caramelized sugar

APPLE CRISP WITH HAZELNUT cinnamon apple, oatmeal crumble, vanilla ice cream

TIRAMISU 
Chocolate sauce, chocolate shavings

BROWNIE FUDGE SUNDAE mint chocolate chip ice cream, brownie crumble, chocolate sauce, whipped cream

DOW'S LATE BOTTLE VINTAGE PORT	9.00	
LIMONCELLO	7.50	PF
HENNESSY V.S.	9.00	ĨZ
GRAND MARNIER	8.00	S
BAILEYS IRISH COFFEE	8.00	

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CAPPUCCINO	3.50	Q
CAFÉ LATTE	3.50	FEE
SOLO ESPRESSO	2.50	S
TAZO TEAS	3.00	& T
ask your beverage server for additional drink selections		EAS

VEGANveganImage: gluten-freeImage: non-dairyImage: vegetarianImage: 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<br/>foodborne illness, especially if you have certain medical conditions.<br/>Cheese may be non-vegetarian.