

*Chef Petr's Recommendation***SHRIMP, GRAPEFRUIT, CITRUS AIOLI** **GF**

grapefruit segments, radish

PATE EN CROUTE

pork and veal, brioche, lingonberry marmalade, waldorf salad

BAKED PHYLLO PARCEL WITH TZATZIKI 

spinach, mushroom, sun-dried tomato

CHEDDAR CHEESE SOUP 

mustard, celery, red and green bell pepper, parsley, vegetable stock, heavy cream

BORLOTTI BEAN AND PASTA SOUP

onion, garlic, prosciutto, carrots, celery, chicken stock, parmesan cheese

CHILLED PINEAPPLE PIÑA COLADA 

coconut and rum flavors

MIXED SPRINGTIME SALAD 

peaches, cucumber, red onion, dill, feta

*Chef Petr's Recommendation***PORK TENDERLOIN WITH CREAMY MOREL SAUCE**

celery, green beans, sundried tomato spätzle

FETTUCINI FRUTTI DE MARE

scallops, shrimp, clams, mussels, toasted in light whipped lobster brandy cream, lemon juice

BLACKENED CHICKEN CAESAR

caesar dressing, parmesan cheese, seasoned croutons

BAKED CRAB CAKES



creamy jalapeno jack cheese grits, black bean mango salsa, asparagus

"CHICKEN" FRIED STEAK WITH HUSH PUPPIES* 

sirloin steak, gravy, cayenne, pepper, buttermilk, flour, carrots, sautéed greens

BLACK BEAN AND PUMPKIN LASAGNA **VEGAN**

onion, bell pepper, garlic, jalapenos, corn kernel, chili, cumin, paprika, pumpkin purée, flour tortilla

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

SIMI SAUVIGNON BLANC, CALIFORNIA - \$39

Unassuming crisp and fresh minerality

CALITERRA SAUVIGNON BLANC, CHILE - \$9 5 oz.

The narrow landscape with cool sea breeze produces crisp mouthfeel

DECERO MALBEC, ARGENTINA - \$41

Intensity, character and overwhelmingly Mendoza

ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR, CALIFORNIA - \$9 5 oz.

Selected grapes from this large winery produces an elegant charm on the palate

Dale DeGroff's

FEATURED COCKTAIL

BLUE ICE - \$10

Miami Club white rum, Velvet Falernum, Brizard Blue Curacao, Dolin Dry Vermouth, fresh pineapple juice, Dash Bitter Truth orange 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

CHOCOLATE PANNA COTTA
sweet dough crust, whipped cream

LEMON CHOCOLATE SLICE
strawberry compote

CRÈME BRÛLÉE **GF**
Grand Marnier-scented custard, caramelized sugar

STRAWBERRY CRISP WITH ALMOND NUTS
oatmeal crumble, vanilla ice cream

BLUEBERRY STREUSEL **NS**
vanilla sauce, whipped cream

HOKEY POKEY SUNDAE
vanilla ice cream, butterfinger, caramel 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

VEGAN vegan **GF** gluten-free **ND** non-dairy **V** vegetarian **CH** classic home style cooking

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