

*Chef Petr's Recommendation***ROAST BEEF ROLLS * GF**

celeriac salad, tomato and apple relish

CREOLE SHRIMP AND SCALLOP LOUIS

brandy cocktail dressing, boiled egg, cayenne

HAZELNUT CRUSTED BRIE V

apple-pear compote, cassis reduction

GREEN CHILE AND CORN CHOWDER V

roasted bell pepper, cilantro

STEAK HOUSE SOUP

beef broth, steak, root vegetables

CHILLED WATERMELON GAZPACHO VEGAN

lemon sorbet, mint, lime juice

FRESH GREENS WITH PEAR AND BLUE CHEESE V

cherry tomatoes, honey-pear croutons, melted blue cheese

make it your main with chicken breast or salmon *

*Chef Petr's Recommendation***BEEF BROCHETTE * GF**

bell peppers, onions, cherry tomatoes, French fries, herbed garlic dipping sauce

CAPELLINI WITH ARUGULA AND ROASTED TOMATO V

olive oil, shallots, pine nuts, feta cheese

PAN-SEARED COD FILLET *

chive-potato, lemon, broccoli, carrots, tarragon and green pea emulsion

BREADED VEAL AND CHEESE PATTY 


gouda cheese, cream, nutmeg, potato purée, peas and carrots, corn medley

CHICKEN CREOLE WITH ANDOUILLE

roasted peppers, pumpkin, green onions, creamy polenta

ITALIAN COUS-COUS CASSEROLE VEGAN

olive oil, eggplant, squash, spinach, red pepper, tomato sauce

VEGAN vegan **GF** gluten-free **ND** non-dairy **V** 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

LAURENZ V. GRÜNER "SINGING" VELTLINER, AUSTRIA - \$35

Austria's largest producing varietal, seductive and charming

DEAKIN ESTATE CHARDONNAY, AUSTRALIA - \$9 5 oz.

This Australian selects long hang time to create fullness and complexity

EMILIANA COYAM, VALLE DE COLCHAGUA, CHILE - \$59

The topography of this unique wine region, displays Chile!

WOODBIDGE CABERNET SAUVIGNON,
CALIFORNIA - \$11 5 oz.

Once again Cabernet is the Champion of this region

Dale DeGroff's

FEATURED COCKTAIL

BROOKLYN - \$10

Tatoosh Rye Whiskey, Noilly Prat Dry Vermouth, Maraschino Liqueur, Carpano Formula Antico

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 AND MOUSSE TORTE

chocolate sponge, mousse, butter cream

BERRIES FINANCIER

meringue, pistachio ice cream

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

MANGO CRISP WITH HAZELNUT

oatmeal crumble, vanilla ice cream

PASSION FRUIT MOUSSE TERRINE **NS**

tropical fruits

LYCHEE SUNDAE

coconut ice cream, mango sauce, whipped cream, toasted coconut

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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