

*Chef Petr's Recommendation***CARPACCIO OF BEEF TENDERLOIN * GF**

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

GARDEN SYMPHONY WITH MONTRACHET marinated mushrooms, zucchini, asparagus, green bell peppers,
herbed goat cheese, tarragon-balsamic vinaigrette**COCONUT CRUSTED SCALLOPS ***

mango relish, cilantro, lime juice, scallion, chili oil

MUSHROOM AND WILD RICE CHOWDER 

porcini, button and portabello, potato, garlic, thyme

CHICKEN CORN SOUP

smoked chicken, roasted corn, scallions, bell pepper

CHILLED BLACKBERRY AND CHIA SEED SOUP 

blackberry, crème fraiche, lemon zest

FARMER'S MARKET SALAD mixed green, fava, artichokes, peas, cauliflower, cherry tomato
make it your main with chicken breast or salmon **Chef Petr's Recommendation***GALUMPKI**

braised pork stuffed cabbage roll, rice, root vegetable, tomato sauce

FUSILLI BOLOGNESE

meat sauce, garlic bread, parmesan cheese

PAN-SEARED BARRAMUNDI FILLET * GF



lemon sauce, vegetable quinoa, savory greens

MIXED GRILL *beef striploin, turkey breast, austin blue sausage, haloumi cheese, garlic herb butter,
grilled tomato, French fries**MACADAMIA-CRUSTED CHICKEN BREAST**

mango sauce, basil-scented mashed potatoes, sugar peas, carrots

WARM QUINOA BLACK BEAN AND MANGO SALAD**WITH LIME DRESSING** **VEGAN**

lime juice, jalapeno, cumin, cilantro, bell pepper, mango, avocado

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

FILLABOA ALBARINO, SPAIN - \$41

Well rounded with soft yet elegant mouth feel

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

Fine elegant mousse 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

HEMINGWAY DAIQUIRI - \$7.75

Mount Gay white rum, Maraschino liqueur, grapefruit juice, simple syrup, fresh lime juice

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 PLATTER

chocolate corn flakes, chocolate cake, white chocolate mouse

CARIBBEAN RUM CAKE

vanilla sauce, whipped cream

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

PEACH CRISP WITH PISTACHIO

oatmeal crumble, vanilla ice cream

POACHED PEAR **NS**

red wine, mascarpone

FOREST BERRIES SUNDAE

vanilla ice cream, berry compote, 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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