

**exc.port to table****PORK LUMPIA**


minced pork, garlic, ginger, pickled vegetables, soy-vinegar dipping sauce

**BEETROOT CURED SALMON AND PRAWNS \***

pickled radishes, baby lettuces, pistachio crumbs, dill yogurt

**FIGS, FETA, ROCKET**  

toasted walnuts, yuzu

**ROASTED CAULIFLOWER AND PECORINO SOUP** 


pistachio, chives

**SPINACH AND GRAIN SOUP**

barley, root vegetables, smoked sausage

**CHILLED BANANA AND PINEAPPLE SOUP** 

yogurt, soya milk, banana liqueur

**BOSTON BIBB LETTUCE** roasted tomato, bell pepper, organic mixed seeds  
make it your main with chicken breast or salmon \***exc.port to table****HALIBUT AND MAHI-MAHI BROCHETTE \*** 

carrots, bok choy, tomato-jasmine rice, lemon splash

**BAKED ZITI WITH SUNDRIED TOMATO PESTO** 

onion, garlic, diced tomato, asparagus, zucchini, parmesan cheese

**PRIME RIB OF BEEF AU JUS \***

vegetable medley with baby corn, baked potato, horseradish cream

**VEAL PARMIGIANA**






buffalo mozzarella cheese, olive oil, garlic, spaghetti, zucchini, marinara sauce

**HULI-HULI CHICKEN**

pineapple, cilantro, macaroni salad, sweet soy glaze

**BAKED STUFFED EGGPLANT** 

ragout of zucchini, onions, garlic, bell pepper, marinara sauce, mashed potato, asparagus

 **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

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**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

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**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

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*James Sucklings'*

**WINE SELECTIONS**

**VILLA MARIA SAUVIGNON BLANC, NEW ZEALAND - \$49**

Marlborough white wines again prove exceptional

**CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND, \$17 5 oz.**

crisp, clean and fresh minerality

**LA CREMA PINOT NOIR, CALIFORNIA - \$59**

Russian River embodies this American Pinot Noir

**CRIOS BY SUSANA BALBO MALBEC, ARGENTINA - \$10 5 oz.**

Intensity, character, and overwhelmingly Mendoza

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*Dale DeGroff's*

**FEATURED COCKTAIL**

**WHITE SMASH - \$10**

Bulleit Bourbon, lemon, mint sprig, mint leaves, simple syrup

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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

### MOHR IM HEMD

chocolate sauce, rum, whipped cream

### CAPPUCCINO CRUNCH

walnuts, meringue, chocolate sauce

### CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

### PINEAPPLE CRISP WITH PEANUTS

oatmeal crumble, vanilla ice cream

### PLUM STREUSEL **NS**

vanilla sauce, whipped cream

### STRAWBERRY SUNDAE

vanilla ice cream, strawberry topping, 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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