

*Chef Petr's Recommendation***SWEET POTATO AND SAUSAGE POTAGE**

red onion, garlic, kale, harissa, cream, bacon

ARTICHOKE AND FARRO SALAD WITH SALAMI

taggiasca olives, arugula, herb oil

GOAT CHEESE CAKE 


red onion jam, puff pastry

SCALLOP AND CRAB GRATIN

shallots, butter, white wine, garlic, lemon, parsley, ciabatta bread

VEGETABLE SOUP PROVENÇALE 

herbes de Provence, white beans, tomato, spinach

CHILLED ANJOU PEAR SOUP 

white wine, ginger, cinnamon, dried cherries

TOMATO ROMAINE SALAD  

cucumber, carrot, hearts of palm

make it your main with chicken breast or salmon *

*Chef Petr's Recommendation***ROASTED DUCK WITH THYME GLAZE ***

confit fig, chateau potatoes, cabbage, port reduction

SPAGHETTI WITH MEATBALLS 

olive oil, garlic, marinara sauce, parmesan cheese, garlic bread

SEAFOOD JAMBALAYA 

shrimp, scallop, mussels, fish, sausage, bell pepper, scallions

HAWAIIAN KALBI BEEF RIBS






soy, ginger, coconut-jasmine rice, grilled pineapple, sautéed vegetables, sesame seeds

BONELESS LAMB EN CROUTE *

mushroom duxelle, spinach, duchess potato, bacon-wrapped green beans, merlot reduction

CAULIFLOWER STEAKS WITH SALSA VERDE 

parsley, mint leaves, olive oil, white wine vinegar, garlic, lemon wedges

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

pineapple coconut rice , cassava chips, vegetable

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

ATTEMS PINOT GRIGIO, ITALY - \$59

Floral notes mingled with white peaches and lemon- thyme

CLOS DU BOIS CHARDONNAY, CALIFORNIA - \$11 5 oz.

Lightly oaked, elegant chardonnay featuring apple and pear fruit character

DOMAINE SERENE YAMHILL CUVÉE PINOT NOIR,
OREGON - \$89

Rich nose with aromas of bing cherry, blackberry and sarsaparilla,
carrying through on the palate and burst with intense fruit

COL SOLARE SYRAH COMPONENT COLLECTION, WASHINGTON -
\$28 5 oz.

Complexity, aggressive tannins and wow factor fruit!

Dale DeGroff's

FEATURED COCKTAIL

MIAMI BEACH SPRITZ - \$10

prosecco, soda water, cherry liqueur, orange slice, grapefruit peel, filthy olive

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 BANANA TART

caramel and chocolate sauce, honey candied walnuts

DUTCH APPLE PIE

vanilla sauce

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

BANANA CRISP WITH ALMOND

oatmeal crumble, vanilla ice cream

TROPICAL FRUIT CHEESECAKE

whipped cream, pastry crust

COOKIES N' CREAM SUNDAE

cookies n' cream ice cream, oreo cookies, chocolate 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

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