

*Polynesian Ambassador Kainoa's Recommendation***POISSON CRU ***

tuna, cucumber, bell pepper, onion, lime, coconut milk, pineapple

DUCK RILETTE

asparagus, orange segments, citrus dressing

ROASTED VEGETABLE QUESADILLAS 

asparagus, pepper, squash, pico de gallo, pepper jack cheese

BELL PEPPER AND TOMATO BISQUE 

avocado cream, basil

ASIAN CHICKEN WITH SOBA NOODLES

soy sauce, mushrooms, scallions, carrot, leek

CHILLED HONEYDEW MELON SOUP 

cilantro, peppers, red onion, strawberry

MESCLUN GREENS AND PUMPKIN SALAD 

pine nuts, tomato, feta cheese

*Polynesian Ambassador Kainoa's Recommendation***COBIA FILLET IN BANANA LEAF ***

mushroom, scallion, bell pepper, ginger, Asian sautéed greens, pineapple, cilantro rice

ITALIAN SEAFOOD PENNE

shallots, asparagus, roasted garlic, thyme, roasted tomato, salmon, shrimp, scallop, pesto, olive oil

GREEK SALAD WITH LAMB BROCHETTE 

feta cheese, Kalamata olives, artichoke, sun-ripened tomato, red onion, cucumber

HUNGARIAN BEEF GOULASH 

paprika, caraway seeds, potato, bell pepper, marjoram, green beans, dark bread loaf

GENERAL TSAO'S CHICKEN

ginger, orange zest, soy sauce, black vinegar, broccoli, sticky rice, fresh red chilies

CURRIED VEGETABLE CUTLET 

onion, broccoli, carrots, beans, potatoes, cumin powder, stewed garbanzo beans, bok choy

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

pineapple coconut rice, taro chips, vegetable, pomegranate

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

CALITERRA SAUVIGNON BLANC, CHILE - \$35

Floral notes mingled with white peaches and lemon- thyme

SIMI SAUVIGNON BLANC, SONOMA COUNTY,
CALIFORNIA - \$11 5 oz.

Ripe citrus flavors and aromas with hints of acacia and cantaloupe

BORNE OF FIRE CABERNET SAUVIGNON, WASHINGTON - \$79

A wild, aggressive, yet well rounded and red fruit mouth feel

SEXTANT ZINFANDEL, CALIFORNIA - \$13 5 oz.

Juicy brambleberries with blackberry, raspberry and earthy notes of sage

Dale DeGroff's

FEATURED COCKTAIL

RITZ - \$12

Courvoisier VSOP Cognac, Cointreau, Maraschino liqueur, fresh lemon juice, French champagne

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 AVALANCHE CAKE

chocolate sauce, berries compote

MAPLE BLUEBERRY LEMON TART

dried meringue, whipped cream

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

MANGO-BLUEBERRY CRISP WITH PECAN NUT

oatmeal crumble, vanilla ice cream

MANGO MOUSSE FEUILLETE **NS**

puff pastry, mango mousse

CHERRIES JUBILEE SUNDAE

vanilla ice cream, Cognac-Bing cherries, whipped cream, chopped 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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