

Chef Petr's Recommendation

SEARED SMOKED BLACK PEPPER DUCK BREAST *

apple-celeriac salad, cumberland sauce

HERRING DUO, APPLES, RED ONION *

dill, red beet, sour cream, pumpernickel bread

VEGETARIAN TAQUITOS 

bell pepper, jalapeno, diced avocado, fresh salsa

ROASTED TOMATO AND BARLEY SOUP 

leeks, onion, carrots, cream, garlic, vegetable stock

ASIAN DUMPLINGS SOUP

duck pot sticker, ginger, lime, bean sprout, coconut milk, chicken broth, bok choy, sesame oil, chili oil

BOSTON LETTUCE WITH CRUMBLLED

GORGONZOLA CHEESE 

toasted garlic croutons, chives, tomato

make it your main with chicken breast or salmon *

Chef Petr's Recommendation

VEAL AND PORK MEATBALLS

onion, marjoram, caper-lemon cream sauce, parsley mashed potato, kale in white wine

BUCATINI WITH CREAMY FOUR MUSHROOM SAUCE

alfredo sauce, garlic, onion, parmesan, garlic bread

CITRUS CRUSTED COBIA *

apricot beurre blanc, orzo, sautéed swiss chard

PRIME RIB OF BEEF AU JUS * 





green beans, roasted butternut squash, Jackson potato, jus



FRIED CHICKEN 

boneless chicken, corn on the cob, creamy coleslaw, macaroni salad

SMOKED LEEK AND ZUCCHINI ROSTI 

onion, garlic, roasted tomato, parsley, paprika, red pepper sauce

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

 classic home style cooking  spicy dish

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 *

polenta 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

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

Dale DeGroff's

FEATURED COCKTAIL

BLUE ICE - \$10

Miami Club white rum, Velvet Falernum, Brizard Blue Curacao, Dolin Dry Vermouth, fresh pineapple juice, Dash Bitter Truth orange bitters

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

APPLE CARAMEL CHEESECAKE

whipped cream, toasted almonds

GOLDEN PEAR PURSE

phyllo pastry, red wine coulis

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

STRAWBERRY-RHUBARB CRISP WITH HAZELNUT

vanilla ice cream

RASPBERRY MOUSSE TORTE **NS**

vanilla sponge cake, no sugar added raspberry 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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