

*Chef Petr's Recommendation***CHEF'S GRANDMA'S SPRING VEGETABLE SOUP** 

leeks, carrots, cauliflower, broccoli, celery, porcini and chanterelle mushroom, green peas, marjoram, vegetable stock

GRILLED EGGPLANT, ZUCCHINI, ASPARAGUS 

peppers, asiago, balsamic vinegar

SMOKED DUCK CARPACCIO

poached fig, balsamic reduction

CRISPY SEAFOOD SPRING ROLL

rice noodle salad, sweet red chili sauce

SEAFOOD CIOPPINO

bay shrimp, bay scallops, fish, mussels, white wine, tomato

CHILLED CARROT VICHYSOISE **VEGAN**

ginger, orange, green onion

COCONUT, CARROT AND RADISH SALAD 

black sesame dressing, lettuce, olive oil

make it your main with chicken breast or salmon *

*Chef Petr's Recommendation***ROASTED SPICED SUCKLING PIG ROLLED**

smashed sweet potatoes, grilled eggplant and zucchini, pineapple relish

ORECCHIETTE WITH EGGPLANT AND VEAL RAGOUT

tomato, garlic, asiago cheese

FRESH CATCH SEARED CAJUN TUNA STEAK *

crispy horseradish potato rösti, green beans, basil, plum tomato confit

CLASSIC: YANKEE BEEF POT ROAST **GF** 



glazed carrots, green beans, whipped potato, frizzled onion

CHICKEN BREAST, SMOKED CHEESE, ASPARAGUS

carrots, quinoa, savory greens, natural jus

SUMMER NIGHT PAELLA **VEGAN**

plum tomatoes, garlic, onion, white wine, bell peppers, fava beans, artichoke, black beans, vegetable stock

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, 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

NOBILO SAUVIGNON BLANC, NEW ZEALAND - \$11

Crips, clean and aromas of citrus fruit with a fresh gooseberry mouthfeel.

LA GRAND COURTAGE BRUT ROSE, FRANCE - \$11 5 oz.

Chardonnay, Gamay and Uni Blanc combines to great effect

OBERON CABERNET SAUVIGNON, CALIFORNIA - \$55

Once again Cabernet is the Champion of this region

DOMAINE HOUCART VICTOIRE ROSE - \$10 5 oz.

Dry, balanced and typically French

Dale DeGroff's

FEATURED COCKTAIL

CAFÉ MAGUEY - \$10

Don Julio Reposado, Del Maguey Crema, agave nectar, espresso

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 CAKE WITH BLUEBERRY CREAM

blueberry compote

SIZILIEN CASSATA

chocolate sauce, whipped cream

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

STRAWBERRY RHUBARB WITH MACADAMIA NUTS

oatmeal crumble, vanilla ice cream

WILDBERRY MOUSSE TART **NS**

vanilla sauce

TRIPLE CHOCOLATE SUNDAE

chocolate ice cream, chocolate fudge, chocolate shaving, 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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