

exc.port to table**POT STICKERS**

duck and vegetable dumplings, vinegar-soy ponzu dipping sauce

MILLE-FEUILLE OF RED BEETS 

goat cheese, citrus herb splash, cherry tomato

SHRIMP WITH MANGO AND PALM HEARTS

olive oil, scallion, cilantro, iceberg lettuce, cherry tomato

CELERY ROOT VELOUTE SOUP 

lemon oil, brioche croutons

RUSSIAN BORSCHT SOUP

beef broth, root vegetables, cabbage, beetroot, beef, lamb, sour cream, dill

CHILLED GUANABANA SOUP 

vanilla ice cream, coconut milk, dash of nutmeg

SPRING MIX AND GARBANZO BEAN SALAD green olives, dressing of lemon-cream, onion, chive
*make it your main with chicken breast or salmon ****exc.port to table****STUFFED PITCAIRN BELL PEPPERS**

ground pork and beef, eggs, onion, rice pilaf, tomato sauce, root vegetables

GNOCCHI WITH ITALIAN SAUSAGE

tomato sauce, oregano, parmesan cheese, garlic bread

SHRIMP AND SCALLOP COCONUT RED CURRY 

black sticky rice, edamame, cilantro, coconut cream

BOSTON LAGER STEAK *

mashed potato, lager sauce, caramelized onion, creamy greens, chives

NEW ENGLAND CHICKEN POT PIE

potato, green peas, carrot, tarragon, cream, chicken stock, puff pastry crust

GRILLED PINEAPPLE AND SWEET AND SOUR**TEMPEH KEBABS** 

pineapple and lime juice, tamari sauce, olive oil, sriracha

VEGAN vegan  gluten-free  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

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

ATTEMS PINOT GRIGIO, ITALY - \$59

Floral notes mingled with white peaches and lemon- thyme

CLOS DU BOIS CHARDONNAY, CALIFORNIA - \$115 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 - \$285 oz.**

Complexity, aggressive tannins and wow factor fruit!

Dale DeGroff's

FEATURED COCKTAIL

BLUE FLORIDA - \$10

absolut citron vodka, bombay original, pierre ferrand dry curacao,
dash das berg & hauck orange bitters, tonic water

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

SACHER TORTE

whipped cream

PASSION FRUIT CHEESECAKE

raspberry sauce

CRÈME BRÛLÉE ^{GF}

Grand Marnier-scented custard, caramelized sugar

PEAR CRISP WITH CASHEW NUTS

oatmeal crumble, vanilla ice cream

HAZELNUT MOUSSE CAKE ^{NS}

chocolate sauce

BUTTERSCOTCH SUNDAE

vanilla ice cream, butterscotch sauce, whipped cream, toasted almonds

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

VEGAN vegan **GF** gluten-free **ND** non-dairy **V** vegetarian **CH** classic home style cooking

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