

STARTERS • SOUPS • SALADS

*Mardi Gras Recommendation*

CRISPY LOUISIANA SEAFOOD FRITTERS **GF**

capers, leek, jalapeno, bell pepper, smokey-chipotle and lime sauce

GARDEN SYMPHONY WITH MONTRACHET 

marinated mushroom, asparagus, green bell pepper, herbed goat cheese, tarragon balsamic vinaigrette

CREOLE SHRIMP DEVILLED EGG \*

creole sauce, crème fresh, Dijon mustard

CHICKEN GUMBO AND HUSH PUPPIES SOUP

okra, tomato, onion, celery, green pepper, rice

MINISTRONE SOUP 

vegetable broth, white beans, vegetables, macaroni, oregano, parmesan cheese

CHILLED PEACH AND GINGER SOUP 

white wine, vanilla ice cream, yogurt, pickled ginger

SOUTHWEST GOURMET GREENS 

avocado, tomato, roasted corn, red onion, tortilla strips  
make it your main with chicken breast or salmon \*

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SPICED SHRIMP WITH CHEESY GRITS 

cumin, coriander, garlic, jalapeno, lime, tomato concassée, cilantro

BAKED LOBSTER MACARONI AND CHEESE

Gruyere, cheddar, lobster, chives, scallion, creamy béchamel sauce

BEEF SHORT RIB STROGANOFF

fettuccine, turnips and carrots, mushroom tarragon cream sauce

GRILLED PORK CHOP **GF**

hot pickled-cabbage relish, coconut rice, zucchini, lime pepper glaze

CLASSIC FRIED CHICKEN

corn on the cob, green beans, mashed potato, country gravy

VEGAN SHEPERDS PIE WITH SWEET POTATO **VEGAN**

coriander seed, cumin, onion, garlic, thyme, sage, carrots, peppers, mushroom, broccoli, celery, chickpea, peas

MAINS

**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

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.

Dale DeGroff's

FEATURED COCKTAIL

HEMINGWAY DAIQUIRI - \$7.75

Mount Gay white rum, Maraschino liqueur, grapefruit juice, simple syrup, fresh lime juice

AFTER DINNER

CHOCOLATE DELICE

flourless chocolate cake, cappuccino mousse

MARDI GRAS LAYER CAKE

coconut shavings, chocolate sauce

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

PLUM CRISP WITH ALMONDS NUTS

oatmeal crumble, vanilla ice cream

RASPBERRY MOUSSE TORTE **NS**

vanilla sponge cake, no sugar added raspberry mousse

BANANAS FOSTER SUNDAE

banana ice cream, caramel sauce, whipped cream, roasted 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

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**LA** classic

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COFFEES &

CAPPUCCINO	3.50
CAFÉ LATTE	3.50
SOLO ESPRESSO	2.50
TAZO TEAS	3.00

ask your beverage server for additional drink selections

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