

*Chef Petr's Recommendation***POTATO AND LEEK SOUP** 

vegetable stock, crème fraîche, chives

TOMATO AND MOZZARELLA 

olive oil, basil, pesto

TUNA TARTARE *

onion, chives, capers, horseradish, soy dressing

CHICKEN AND MUSHROOM RAGOÛT

parsley lemon, chicken veloute, heavy cream, hollandaise sauce, flaky puff pastry

TURKEY NOODLE SOUP

carrots, celery, leeks, fettuccini, corn, chives, parsley

CHILLED PEAR, CUCUMBER AND MELON GAZPACHO  

pineapple, basil, mint, jalapeno

MESCLUN GREENS AND BUTTON MUSHROOMS

oven-roasted tomato, red onion, bacon, egg, gorgonzola cheese

*make it your main with chicken breast or salmon ***Chef Petr's Recommendation***BRAISED OXTAIL WITH CAULIFLOWER PURÉE**

red wine, beef stock, sautéed root vegetable, parsley

FARFALLE AFFUMICATO

white wine, smoked salmon, parsley, rosé-cream sauce

PAN-SEARED COD FILLET WITH ARTICHOKES AND FENNEL * 

boiled parsley potatoes, broccoli, cherry tomato, lemon olive oil

OLD FASHIONED STYLE WEINER SCHNITZEL





fingerling potato salad, cranberry sauce, lemon, fried parsley

CHICKEN LUAU

greens in coconut milk, root vegetables, sticky rice

BLACK EYED PEAS AND SWISS CHARD ENCHILADAS 

onion, celery, cumin, garlic, bell peppers, cilantro, tomato sauce

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

SIMI SAUVIGNON BLANC, CALIFORNIA - \$39

Unassuming crisp and fresh minerality

CALITERRA SAUVIGNON BLANC, CHILE - \$9 5 oz.

The narrow landscape with cool sea breeze produces crisp mouthfeel

DECERO MALBEC, ARGENTINA - \$41

Intensity, character and overwhelmingly Mendoza

**ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR,
CALIFORNIA - \$9 5 oz.**

Selected grapes from this large winery produces an elegant charm on the palate

Dale DeGroff's

FEATURED COCKTAIL

WHITE SMASH - \$10

Bulleit Bourbon, lemon, mint sprig, mint leaves, simple syrup

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

DOUBLE CHOCOLATE CHEESECAKE

bailey's sauce

SHERRY TRIFLE

vanilla sponge, jam, vanilla custard, whipped cream

CRÈME BRÛLÉE ^{GF}

Grand Marnier-scented custard, caramelized sugar

PEACH CRISP WITH PISTACHIO NUTS

oatmeal crumble, vanilla ice cream

MANGO TART ^{NS}

whipped cream

LYCHEE SUNDAE

coconut ice cream, mango sauce, whipped cream, toasted coconut

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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