

STARTERS • SOUPS • SALADS

exc.port to table

FISH AND SHRIMP CHOWDER

dorado fish, coconut milk, pepper, onions, sweet potato, cilantro, pernod, plantain

PINEAPPLE AND KIWI 

honey, lemon, orange, mint, cilantro

BEEF SASHIMI WITH PONZU SAUCE *

radish, wasabi, pickled onion

COCONUT CRUSTED SHRIMP

lime, cilantro, mango-pepper salsa

CURRIED PASTA FAGIOLI 

pinto and red kidney beans, orzo paste, vegetable broth, curry, thyme

ICED MELON BISQUE 

Cantaloupe, honey dew, watermelon, ginger, mint

DAIKON RADISH, CARROT AND SESAME SALAD

green and red leaf lettuce, ham, boiled eggs
make it your main with chicken breast or salmon *

Chef Petr's Recommendation

CALF'S LIVER WITH APPLES AND PANCETTA *

caramelized onion, sautéed spinach, potato pancake

LINGUINI ALL'AMATRICIANA 

spicy Roma tomato sauce, crisp pancetta, basil

SNAPPER WITH SAFFRON BUTTER SAUCE *

leeks, broccoli florets, Mediterranean seafood couscous salad

BEEF SHOULDER PETIT TENDER
WITH ROASTED SHALLOT VINAIGRETTE * 

sautéed green beans, cheesy polenta cake, balsamic reduction






THAI CHICKEN CURRY 

boneless thigh, lemongrass, coconut, fish sauce, chili, steamed rice, asparagus,
zucchini, squash, cilantro, peanuts

VEGETABLE BIBIMBAP 

brown rice, tofu, scallion, kimchi, julienne vegetables

MAINS

 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

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

LAURENZ V. GRÜNER "SINGING" VELTLINER, AUSTRIA - \$35

Austria's largest producing varietal, seductive and charming

DEAKIN ESTATE CHARDONNAY, AUSTRALIA - \$9 5 oz.

This Australian selects long hang time to create fullness and complexity

EMILIANA COYAM, VALLE DE COLCHAGUA, CHILE - \$59

The topography of this unique wine region, displays Chile!

**WOODBIDGE CABERNET SAUVIGNON,
CALIFORNIA - \$11 5 oz.**

Once again Cabernet is the Champion of this region

Dale DeGroff's

FEATURED COCKTAIL

MIAMI BEACH SPRITZ - \$10

prosecco, soda water, cherry liqueur, orange slice, grapefruit peel, filthy olive

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 PUFF PASTRY CRAQUELIN

pastry cream, praline

ESPRESSO RICOTTA CANNOLI

chocolate sauce

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

BLACKBERRY CRISP WITH PEANUT

oatmeal crumble, vanilla ice cream

APPLE CRUMBLE TART

cinnamon apples, whipped cream

FOREST BERRIES SUNDAE

vanilla ice cream, berry compote, whipped cream, toasted 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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