

*Chef Petr's Recommendation***CORN AND BUTTERNUT SQUASH SOUP** 

garlic, thyme, cumin, scallions

ROASTED BEETS, ORANGE SEGMENTS, AND PISTACHIO  

feta cheese, greek yogurt, honey, basil oil

THAI BEEF AND PICKLED PAPAYA 

scallions, cilantro, lime

CRISPY FISH CAKE

olive oil, bell pepper, cod fish, corn relish, chipotle aioli

**CHEF RUDI'S CLASSIC FRENCH ONION SOUP
WITH SHORT RIB**

Gruyère cheese crouton

CHOPPED FARMERS SALADred onion, green olives, tomato, cucumber, green beans, diced apple, organic seed mix
make it your main with chicken breast or salmon **Chef Petr's Recommendation***PAN-SEARED CORVINA WITH CAPER LEMON CREAM** *

grilled polenta sticks, sautéed asparagus and zucchini-bell pepper ragoût

LINGUINE ROSSO

tomato-basil sauce, grilled paprika chicken breast, Parmesan crisps

BOSTON LAGER STRIPLOIN STEAK *

red onion marmalade, creamed greens, mashed potato

CALF'S LIVER WITH APPLES AND PANCETTA *  






caramelized onion, sautéed spinach, potato pancake

ROAST CHICKEN GREMOLATA

parsley, thyme, lemon, braised garbanzo beans, balsamic glazed roasted vegetable

VEGETABLE BIBIMBAP 

brown rice, scallion, kimchi, julienne vegetables

 **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

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

GARLIC HERB ROASTED CHICKEN **GF**

avocado-corn salad, cherry tomato, green beans

NEW YORK STRIP LOIN *

polenta fries, gravy, daily vegetables

SALMON WITH CAPERS AND DILL * **GF**

carrots, lemon wedge

MAINE LOBSTER \$25

BROILED WHOLE LOBSTER

mango, zucchini, plantain, snow peas, rice and corn, pico de gallo

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 - \$11 5 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 -
\$28 5 oz.

Complexity, aggressive tannins and wow factor fruit!

Dale DeGroff's

FEATURED COCKTAIL

BROOKLYN - \$10

Tatoosh Rye Whiskey, Noilly Prat Dry Vermouth, Maraschino Liqueur, Carpano Formula Antico

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

PISTACHIO CHOCOLATE TART

chocolate sauce, whipped cream

PANNA COTTA

tropical fruits

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

MANGO CRISP WITH ALMONDS

oatmeal, mango purée, vanilla ice cream

PASSION FRUIT MOUSSE TORTE

vanilla sponge cake, no sugar added passion fruit mousse

PEAR BELLE-HÉLÈNE SUNDAE

vanilla ice cream, poached pear slices, chocolate sauce, 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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