

*Chef Petr's Recommendation***CREAM OF MUSHROOM SOUP** 

button, portabella, porcini mushroom, onion, chive oil drizzle, crème fraîche

TUNA WASABI CARPPACIO *

olive oil, mirin, sesame oil, daikon, tobiko

QUINOA AND POMEGRANATE  

roasted pumpkin, goat cheese

BBQ CHICKEN SPRING ROLL

thai papaya salad, peanuts

GREEK MEATBALL SOUP

onion, leeks, parsley, oregano, lemon, beef meatballs

AUTUMN GREENS 

red leaf, frisée, roasted walnuts, apples, dried cherries, gorgonzola cheese, apple-balsamic vinaigrette

make it your main with chicken breast or salmon *

*Chef Petr's Recommendation***LAMB MOUSSAKA**

onion, eggplant, tomato, potato, thyme, oregano, garlic, feta cheese, ground lamb, béchamel sauce

FETTUCCHINE ALL'AMATRICIANA

spicy roma tomato sauce, crisp pancetta

SAUTÉED SPICED SHRIMP  

chili marmalade, coconut rice, sweetened spinach, pineapple, lime wedge, cilantro

BRAISED BEEF ROULADE 







onion, carrots, celery, bacon, creamed potatoes, grilled cabbage, roasted vegetables, rich red wine sauce

CORNISH GAME HEN WITH ALMOND BROWN RICE STUFFING

brussels sprouts, dilled carrots, sage gravy

ONE POT VEGETABLE BIRYANI 

onion, cauliflower, green beans, carrots, chickpeas, garlic, ginger, basmati rice, cashew, golden raisins, cilantro

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

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

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

NOBILO SAUVIGNON BLANC, NEW ZEALAND - \$11

Crips, clean and aromas of citrus fruit with a fresh gooseberry mouthfeel.

LA GRAND COURTAGE BRUT ROSE, FRANCE - \$11 5 oz.

Chardonnay, Gamay and Uni Blanc combines to great effect

OBERON CABERNET SAUVIGNON, CALIFORNIA - \$55

Once again Cabernet is the Champion of this region

DOMAINE HOUCART VICTOIRE ROSE - \$10 5 oz.

Dry, balanced and typically French

Dale DeGroff's

FEATURED COCKTAIL

COCTEL JEREZ - \$10

Jameson Irish Whiskey, Emilio Lustau Dry Oloroso Sherry, Emilio Lustau Pedro Ximenez Sherry, Dash Dale DeGroff's bitters

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 FUDGE TARTLET

roasted pistachios

CARAMELIZED PEAR CRÊPES

vanilla ice cream

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

BANANA CRISP WITH ALMOND NUTS

vanilla ice cream

CHOCOLATE PUDDING

vanilla sauce, whipped cream, chocolate shavings

PEACH MELBA SUNDAE

vanilla ice cream, poached golden peach, melba sauce

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




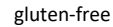



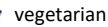
CAFÉ LATTE 3.50



SOLO ESPRESSO 2.50

TAZO TEAS 3.00

ask your beverage server for additional drink selections

COFFEES & TEAS

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