

STARTERS • SOUPS • SALADS

Chef Petr's Recommendation

CREAM OF GREEN ASPARAGUS SOUP 
onion, leeks, vegetable stock, cream, pesto croutons

CROSTINI SAMPLER 

French bread, garlic, tomato, sautéed mushrooms, herb cheese

SALMON TARTARE WITH ZUCCHINI *

cherry tomato, greens cornichons, curry yogurt sauce

DUCK AND BLACK BEAN QUESADILLA

jalapeno, roasted corn, sour cream, guacamole, pico de gallo

GUIISO SOUP 

carrots, pumpkin, beef, white beans, potatoes, squash

CHILLED BANANA LASSI SOUP 

yogurt, cardamom, cinnamon, palm sugar

BEET AND BLUE CHEESE SALAD 

lettuce, avocado, cherry tomatoes

make it your main with chicken breast or salmon *

Chef Petr's Recommendation

SAUSAGE AND SAGE STUFFED PORK LOIN
forest mushrooms, pommes noisette, asparagus, wine reduction

GNOCCHI WITH GARLIC CREAM SAUCE 

olive oil, garlic, roma tomato, parmesan, balsamic glazed, onions

CRISPY SWEET AND SOUR SHRIMP

stir-fry julienne vegetables, pineapple, jasmine rice

OLD FASHIONED SALISBURY STEAK * 

green peas and corn, creamy mashed potato, onion gravy

COQ AU VIN

red wine, mushroom, onions, bacon, buttered noodles, parsley croutons

THAI RED CURRY WITH CAULIFLOWER 

coconut milk, curry paste, garlic ginger, steamed rice

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

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

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

Dale DeGroff's

FEATURED COCKTAIL

BLUE FLORIDA - \$10

absolut citron vodka, bombay original, pierre ferrand dry curacao, dash das berg & hauck orange bitters, tonic water

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

DECADENCE CAKE

berries compote

LEMON TART

blueberry compote, whipped cream

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

STRAWBERRY CRISP WITH PEANUT

vanilla ice cream

CHEESECAKE **NS**

strawberries, compote, whipped cream

CHOCOLATE FUDGE SUNDAE

vanilla ice cream, fudge sauce, whipped cream, toasted almonds

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

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.