


DINNER WITH DARWIN – FOOD, DRINK, AND EVOLUTION

“There is a famous Chinese proverb that says that every meal is enjoyed three times: in anticipation, in consumption, and in recollection”

CHICKEN ROULADE

sun-dried tomato and feta cheese filling, prosciutto, guava vinaigrette

BURRATA SALAD WITH HEIRLOOM TOMATOES 

cucumbers, taggiasca olives, crostini

MOULES ET FRITES

herbs de Provence, white wine, garlic, shoestring fries

DOUBLE-BAKED POTATO SOUP  

olive oil, onion, garlic, cheddar cheese

TOSSED SEASONAL GREENS 

walnuts, bell peppers, radish

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“ The Idea that cooking makes us human is an old one. In 1875 the Scottish biographer and diarist James Boswell wrote: My definition of Man, is a ‘Cooking Animal.’”

BUCATINI CRAB CARBONARA

garlic, onion, bacon, egg yolk, cream, parmesan, parsley

MAPLE BRINED PORK TENDERLOIN 

walnut, allspice-butternut squash puree, mustard jus, shallots

SEARED CAJUN TUNA STEAK*






blackening spices, horseradish creamed potato, plum tomato confit

BRAISED BEEF SHORT PLATE WITH BLACK OLIVES

mashed olive oil red skin potato , roasted red onion, red wine sauce, sweet potato crisp

BUTTERNUT SQUASH CHILI WITH QUINOA, PEANUTS 

onion, bell pepper, jalapeño, ginger, garlic, cinnamon, tomatoes, coconut milk, cilantro, vegetable oil

 **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

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

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 DeGross's

FEATURED COCKTAIL

HEMINGWAY DAIQUIRI - \$7.75

Mount Gay white rum, Maraschino liqueur, grapefruit juice, simple syrup, fresh lime juice

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

SPICED HONEY CAKE

Moist cake scented with cinnamon and allspice, sweetened with honey and served with an orange compote

ANGEL FOOD CAKE

berries compote, whipped cream

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

PEACH CRISP WITH PECAN NUTS

vanilla ice cream

APRICOT AND ALMOND TART **NS**

vanilla sauce, whipped cream

BLUEBERRY SUNDAE

vanilla ice cream, blueberry compote, 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

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