

STARTERS • SOUPS • SALADS

*Chef Petr's Recommendation*

DOS FRIJOLES SOUP **GF** **VEGAN**

olive oil, onion, garlic, black beans, cumin, coriander, chili, orange zest

MEZZE PLATE 

hummus, herb oil, marinated olives, rice, stuffed grape leaves, feta cheese

ITALIAN SALAMI \*

bell pepper, black olives, frisee

SEARED SCALLOPS

bacon, avocado, cherry tomato, lemon-vanilla dressing, butter

CHICKEN AND CORN SOUP

smoked chicken, bell peppers, mushrooms, chicken stock

CHILLED COCONUT NUTMEG SOUP 

vanilla, milk, yogurt

RED RADISH AND PAPAYA SALAD 

mixed lettuce, cucumber, cilantro

make it your main with chicken breast or salmon \*

*Chef Petr's Recommendation*

BBQ SPICED PORK RIBS 

buttermilk mashed potatoes, sautéed broccoli, garlic red cabbage slaw

PENNE WITH GRILLED SHRIMP

brandy, cream, chili, tomato, parsley, garlic bread

MUSTARD CRUSTED PACIFIC SOLE WITH ONION RINGS \*

tomato-shrimp vinaigrette, honey-soy glazed corn kernels, spinach, parsley mashed potato

PRIME RIB OF BEEF AU JUS\* **GF**

green beans, roasted butternut squash, baked potato

ASIAN ROTISSERIE DUCK

soy, garlic, five spice, egg fried rice, oriental style vegetables, scallions

GRILLED EGGPLANT WITH SOBA NOODLES **VEGAN**

rice vinegar, tamari sauce, sesame oil, garlic, syrup

MAINS

**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

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**JUMBO SHRIMP COCKTAIL**

American cocktail sauce

**FRENCH ONION SOUP**

Gruyère cheese crouton

**CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

**GARLIC HERB ROASTED CHICKEN** 

avocado-corn salad, cherry tomato, green beans

**NEW YORK STRIP LOIN** \*

fries, gravy, daily vegetables

**SALMON WITH CAPERS AND DILL** \* 

carrots, lemon wedge

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**MAINE LOBSTER**

\$25

**BROILED WHOLE LOBSTER**

lobster cream, roasted parmesan potato, sautéed baby vegetables

**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

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*James Sucklings'*

**WINE SELECTIONS**

**FILLABOA ALBARINO, SPAIN - \$41**

Well rounded with soft yet elegant mouth feel

**VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE - \$18 5**

oz.

Fine elegant mousse with chalky yeastiness

**BACKSBERG PUMPHOUSE SHIRAZ, SOUTH AFRICA - \$119**

Celebration of Terrior and soil gives us spice, pepper and cassis

**BERINGER CABERNET SAUVIGNON, CALIFORNIA - \$15 5 oz.**

Concentrated aromas of blackberry and cherry with a hint of cedar

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*Dale DeGroff's*

**FEATURED COCKTAIL**

**BRILLIANTE - \$10**

drip brewed coffee, Carpano Formula Antico, Hendricks Gin

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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

### WHITE CHOCOLATE CRISP

raspberry sauce

### PEAR CARAMEL MILLE FEUILLE

vanilla sauce

### CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

### CHERRY CRISP WITH ALMOND

oatmeal crumble, vanilla ice cream

### CHOCOLATE MOUSSE **NS**

chocolate sponge, mousse

### PINEAPPLE SUNDAE

vanilla ice cream, pineapple chunks, 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 &

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