

STARTERS • SOUPS • SALADS

Aboriginal Dinner Recommendation Featuring Guest Chef Scott Webster

LEMON MYRTLE PANCAKES WITH TASMANIAN SALMON GRAVLAX *

pickled cucumber, creamy butter sauce, micro cress

BEEF STEAK TOMATOES AND PROSCIUTTO HAM *

olive oil, buffalo mozzarella, aged balsamic

PINE-NUT TABOULEH 🌿

parsley, tomatoes, red onion, bell pepper, mint, olive oil, lemon

SALT BUSH SPICED VEGETABLE PURÉE 🌿

seasonal vegetable, cream, garlic crouton

CHICKPEA ORZO SOUP

shredded chicken, butternut squash, onion, leeks, chicken broth

CHILLED WILD BERRY BLEND 🌿

vanilla ice cream, white wine, honey, cream fraiche, mint

ISLAND SALAD 🌿

mixed lettuce, avocado, tomato, red beans, green beans, garbanzo beans

*make it your main with chicken breast or salmon **

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VENISON, LILLY PILLY AND KUMARA POTATO POT PIE

puff pastry, wild bush fruit chutney

GEMELLI WITH EGGPLANT AND TOMATO 🌿

garlic, parsley, shallot, mozzarella

OLIVE OIL POACHED COD WITH ROASTED TOMATOES * GF

basil, broccoli, diced potatoes, bell pepper

SLOW-ROASTED STRIPLOIN OF BEEF *

roasted root vegetables, herb-roasted potatoes, beef jus

CHICKEN MARSALA 🏠

creamy mushroom sauce, dried cherries, fettuccine noodles, broccoli

QUINOA AND VEGETABLE STEW VEGAN

onion, bell pepper, garlic, coriander, cumin, potatoes, tomatoes, peas, corn, avocado, cilantro

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

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

lobster sauce, 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

DRINKS

James Sucklings'

WINE SELECTIONS

VILLA MARIA SAUVIGNON BLANC, NEW ZEALAND - \$49

Marlborough white wines again prove exceptional

CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND, \$17 5 oz.

crisp, clean and fresh minerality

LA CREMA PINOT NOIR, CALIFORNIA - \$59

Russian River embodies this American Pinot Noir

CRIOS BY SUSANA BALBO MALBEC, ARGENTINA - \$10 5 oz.

Intensity, character, and overwhelmingly Mendoza

Dale DeGroff's

FEATURED COCKTAIL

MIAMI BEACH SPRITZ - \$10

prosecco, soda water, cherry liqueur, orange slice, grapefruit peel, filthy olive

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

BROWNIE BREAD PUDDING

bailey's sauce

CRÈME CARAMEL

almond biscotti

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

CHERRY CRISP WITH PEANUTS

oatmeal crumble, vanilla ice cream

WILD BERRIES MOUSSE TART

vanilla sauce, whipped cream

WATTLECCINO SUNDAE

coffee ice cream, wattle seeds, coffee syrup, whipped cream, meringue, ground hazelnut

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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