

STARTERS • SOUPS • SALADS

exc.port to table

BAKED LOCAL FISH CAKES


corn, potato, tomato, chives, wasabi aioli

CHICKEN AND TABBOULEH SALAD 

hummus, parsley, onion, pomegranate dressing, quinoa

BABA GANOUSH 

flat bread toast points, olives, frisée

CREAMY WILD MUSHROOM SOUP 

vegetable stock, chive oil, crème fraiche

LEMON TURKEY SPINACH BARLEY SOUP

celery, carrots, bell pepper, parmesan cheese

CHILLED CANTALOUPE MELON SOUP 

pepper, red onion, strawberry

SMOKED SALMON, PEAR AND FENNEL SALAD *

gourmet greens, frisée lettuce, red onion, raisins, chives

exc.port to table

AUSSIE PINEAPPLE PORK RIBS

spicy coleslaw salad, buttermilk mashed potatoes, broccoli, tangy BBQ sauce, grilled pineapple

SEAFOOD FETTUCCINI

scallop, clams, shrimp, calamari, tomato-garlic sauce

QUINOA CRUSTED HAKE * 

warm mushroom and orzo salad, broccoli, parsley, caper remoulade, lemon wedge

PEPPERED BEEF TENDERLOIN *

potato prawn rösti, asparagus, cherry tomato, Worcestershire compound butter, demi-glace






ROASTED JERK CHICKEN BREAST

cilantro pesto, corn, roasted sweet potato, ratatouille, creamy citrus tomato sauce

CREAMY CASHEW MAC AND CHEESE 

coconut oil, dry mustard, tomato paste, garlic, turmeric, almond milk, cauliflower

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

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

James Sucklings'

WINE SELECTIONS

ATTEMPS PINOT GRIGIO, ITALY - \$59

Floral notes mingled with white peaches and lemon- thyme

CLOS DU BOIS CHARDONNAY, CALIFORNIA - \$115 oz.

Lightly oaked, elegant chardonnay featuring apple and pear fruit character

**DOMAINE SERENE YAMHILL CUVÉE PINOT NOIR,
OREGON - \$89**

Rich nose with aromas of bing cherry, blackberry and sarsaparilla,
carrying through on the palate and burst with intense fruit

**COL SOLARE SYRAH COMPONENT COLLECTION,
WASHINGTON - \$285 oz.**

Complexity, aggressive tannins and wow factor fruit!

Dale DeGroff's

FEATURED COCKTAIL

RITZ - \$12

Courvoisier VSOP Cognac, Cointreau, Maraschino liqueur, fresh lemon juice,
French champagne

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

CARAMEL CHOCOLATE TOFFEE

short bread, toffee, chocolate ganache, whipped cream, caramel sauce

RED VELVET CAKE

cream cheese icing, berry compote

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

APRICOT CRISP WITH MACADAMIA NUTS

oatmeal crumble, vanilla ice cream

HAZELNUT PARIS BREST

chocolate sauce

COOKIES N' CREAM SUNDAE

Cookies and cream ice cream, oreo crumbs, 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 & TEAS

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