STARTERS · SOUPS · SALADS

exc.port to table SEARED AHI TUNA CARPACCIO * parsley, papaya-ginger relish

TOMATO AND CILIEGINE **P** mozzarella balls, toasted focaccia, olive oil basil dressing

CURRIED CHICKEN EMPANADA onion, garlic, garam masala, fresh mango chutney, cilantro

LENTIL SOUP **?** oregano, tomato, lemon, vegetable stock

CITRUS-CHICKEN MEATBALL SOUP mint, orzo, oregano

APPLE AND PEAR GAZPACHO Y lemon, lime, vanilla, cinnamon, crème fraiche, mint

MIXED GREENS CITRUS SALAD baby spinach, grapefruit and orange segments, toasted pecan nuts, red onion rings make it your main with chicken breast or salmon *

exc.port to table

BAKED HADDOCK FILLET * smashed potatoes, porcini, bacon and leeks, lemon reduction

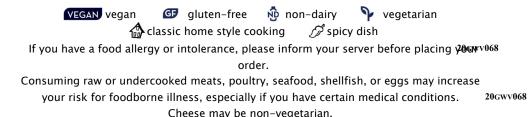
PROSCIUTTO AND ASPARAGUS PAPPARDELLE * white wine, butter, parsley, parmesan cheese, garlic bread

CZECH STYLE BEEF ROULADE mustard gravy, eggs, sausage, pickled cucumber, onion, steamed white rice, vegetable bouquet

THAI RED CURRY COCONUT PORK \mathscr{P} eggplant, noodles, fish sauce, bell pepper, red onion, snow peas

CHICKEN WITH NASI GORENG fried chicken and satay, peanut sauce, krupuk, omelet, acar

CHICKPEA BOLOGNESE **VEGAN** linguine, onion, olive oil, celery, carrot, mushroom, garlic, parsley MAINS



JUMBO SHRIMP COCKTAIL American cocktail sauce

FRENCH ONION SOUP Gruyère cheese crouton

CLASSIC CAESAR SALAD Parmesan cheese, garlic croutons, anchovies

GARLIC HERB ROASTED CHICKEN G 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	BROILED WHOLE LOBSTER
\$25	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

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 AVAILABLE DAIL

DRINK

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.

Dale DeGroff's FEATURED COCKTAIL

BRILLIANTE - \$10 drip brewed coffee, Carpano Formula Antico, Hendricks Gin

AFTER DINNER

CHOCOLATE LAYER CAKE dulce de leche, chocolate sauce, whipped cream, coconut shavings

TROPICAL FRUIT PAVLOVA vanilla whipped cream, meringue

CRÈME BRÛLÉE
Grand Marnier-scented custard, caramelized sugar

APPLE CRISP WITH ALMOND NUTS oatmeal crumble, vanilla ice cream

HAZELNUT MOUSSE TORTE S chocolate sauce, toasted hazelnut

WHITE CHOCOLATE AND MARSHMALLOW SUNDAE vanilla ice cream, white chocolate sauce, whipped cream, marshmallow

DESSERTS

DOW'S LATE BOTTLE VINTAGE PORT	9.00	
LIMONCELLO	7.50	PF
HENNESSY V.S.	9.00	ĨZ
GRAND MARNIER	8.00	S
BAILEYS IRISH COFFEE	8.00	

CAPPUCCINO	3.50	\cap
CAFÉ LATTE	3.50	OF
SOLO ESPRESSO	2.50	Ē
TAZO TEAS	3.00	ES
ask your beverage server for additional drink selections		୵

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