

exc.port to table

SEARED AHI TUNA CARPACCIO *
parsley, papaya-ginger relish


TOMATO AND CILIEGINE 
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 
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 *

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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 
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 
linguine, onion, olive oil, celery, carrot, mushroom, garlic, parsley

 **VEGAN** vegan  **GF** gluten-free  **ND** non-dairy  vegetarian
 classic home style cooking  spicy dish

If you have a food allergy or intolerance, please inform your server before placing your order. 20Gwv068

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. 20Gwv068

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

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

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.

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 **GF**

Grand Marnier-scented custard, caramelized sugar

APPLE CRISP WITH ALMOND NUTS

oatmeal crumble, vanilla ice cream

HAZELNUT MOUSSE TORTE **NS**

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



HENNESSY V.S. 9.00

GRAND MARNIER 8.00

BAILEYS IRISH COFFEE 8.00

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COFFEES &

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|---------------|------|
| CAPPUCCINO | 3.50 |
| CAFÉ LATTE | 3.50 |
| SOLO ESPRESSO | 2.50 |
| TAZO TEAS | 3.00 |

ask your beverage server for additional drink selections

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