

STARTERS • SOUPS • SALADS

*Chef Petr's Recommendation*

MULLIGATAWNY SOUP 

apple, carrots, onion, madras curry, vegetable stock, brown rice

SPICED LENTIL SALAD WITH WINTER SQUASH 

olive oil, coriander, cumin, ginger, cinnamon, red onion, arugula

BAY SHRIMP LOUIS

brandy cocktail dressing, boiled egg, cayenne

HAZELNUT CRUSTED BRIE

blueberry compote, frizzled onions

CORN AND CHORIZO CHOWDER

chicken broth, celery, thyme

CHILLED CRANBERRY SOUP 

yogurt, cream, vanilla ice cream, ginger, peppercorn, mint

HARICOTS VERTS SALAD WITH FIGS 

heart of romaine, almond vinaigrette

make it your main with chicken breast or salmon \*

*Chef Petr's Recommendation*

VENISON STEAK \*

red wine reduction, mushroom ragout, pommes noisette, vegetable bouquet

SPAGHETTI WITH EGGPLANT PARMIGIANA  

provologne cheese, marinara, parmesan, basil oil

MAHI-MAHI FILLET WITH CHIPOTLE-AÏOLI \*

five-spice rice, zucchini, tomato, lemon

DOWN UNDER BURGER \*

iceberg, tomato, pickle, red onion, beets, pineapple, fried egg, kaiser roll, onion rings

GINGER CHICKEN WITH MANGO-LIME RELISH 

roasted potato, pesto-sautéed zucchini, bell pepper

MARINATED GRILLED VEGETABLE 

zucchini, eggplant, bell pepper, asparagus, garlic, lemon, tahini, potato

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

SIMI SAUVIGNON BLANC, CALIFORNIA - \$39  
Unassuming crisp and fresh minerality

CALITERRA SAUVIGNON BLANC, CHILE - \$9 5 oz.  
The narrow landscape with cool sea breeze produces crisp mouthfeel

DECERO MALBEC, ARGENTINA - \$41  
Intensity, character and overwhelmingly Mendoza

ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR,  
CALIFORNIA - \$9 5 oz.  
Selected grapes from this large winery produces an elegant charm on the  
palate

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

COCTEL JEREZ - \$10

Jameson Irish Whiskey, Emilio Lustau Dry Oloroso Sherry, Emilio Lustau Pedro Ximenez Sherry, Dash Dale DeGroff's bitters

## AFTER DINNER

ALMOND CHOCOLATE CAKE

raspberry jam, chocolate ganache

MAPLE BLUEBERRY TART

lemon curd, meringue, raspberry sauce

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

PEACH CRISP WITH ALMOND NUTS

oatmeal crumble, vanilla ice cream

PEAR STRUDEL **NS**

vanilla and lemon-scented pears, raisins, vanilla sauce

CHOCOLATE FUDGE SUNDAE

vanilla ice cream, fudge sauce, whipped cream, toasted almonds

## 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

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COFFEES &

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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