STARTERS · SOUPS · SALADS

*Chef Petr's Recommendation* MULLIGATAWNY SOUP **?** apple, carrots, onion, madras curry, vegetable stock, brown rice

SPICED LENTIL SALAD WITH WINTER SQUASH VEGAN 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 **Y** 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 🍄 🧎 provolone 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 **VEGAN** zucchini, eggplant, bell pepper, asparagus, garlic, lemon, tahini, potato

VEGAN vegan G 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.



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 \* GP 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

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 AVAILABLE DAILY

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 
Grand Marnier-scented custard, caramelized sugar

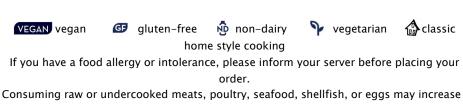
PEACH CRISP WITH ALMOND NUTS oatmeal crumble, vanilla ice cream

PEAR STRUDEL MS vanilla and lemon-scented pears, raisins, vanilla sauce

CHOCOLATE FUDGE SUNDAE vanilla ice cream, fudge sauce, whipped cream, toasted almonds

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

DESSERTS



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

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