

exc.port to table

NEW ZEALAND CORNISH PASTIES

onion, potato, steak, cheese, parsley, tomato, aioli, greens

PICKLED HERRING, APPLES, RED ONION *

dill, sour cream, pumpernickel

GRILLED ZUCCHINI AND FRESH BUFFALO MOZZARELLA 


aged balsamic vinegar, olive oil, pine-nuts

CANNELLINI AND LENTIL SOUP 

cinnamon, caramelized onion, carrots

AZTECA, CHICKEN AND WILD RICE SOUP 

leeks, carrots, celery, dry sherry

CHILLED MANGO GAZPACHO 

cucumber, onion, cilantro

MIXED LETTUCE WITH CRUMBLLED

GORGONZOLA CHEESE 

toasted garlic croutons, chives, tomato

make it your main with chicken breast or salmon *

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PANKO PINEAPPLE CRUSTED CHICKEN

basil-cream sauce, orzo rice pilaf, sautéed greens

BAKED FUSILLI WITH SUN-DRIED TOMATO

mozzarella, spinach, mild Italian sausage, marinara

PAN-SEARED SWORDFISH FILLET * 

zucchini-bell pepper ragout, sautéed broccoli, grilled polenta sticks

STIR-FRIED BEEF SUKIYAKI

thinly sliced tenderloin, mushrooms, cabbage, tofu, bean sprouts, soba noodles



VEAL AND PORK MEATBALLS

onion, marjoram, caper-lemon cream sauce, parsley mashed potato, kale in white wine

ROASTED BEER AND LIME BROCCOLI TACOS WITH

CILANTRO CARROT SLAW 

soy sauce, chipotle sauce, garlic, cumin, tortilla, avocado, roasted salsa

 **VEGAN** vegan **GF** gluten-free **ND** non-dairy **V** vegetarian **LA** 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 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

VILLA MARIA SAUVIGNON BLANC, NEW ZEALAND - \$49
Marlborough white wines again prove exceptional

CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND, \$17 5 oz.
crisp, clean and fresh minerality

LA CREMA PINOT NOIR, CALIFORNIA - \$59
Russian River embodies this American Pinot Noir

CRIOS BY SUSANA BALBO MALBEC, ARGENTINA - \$10 5 oz.
Intensity, character, and overwhelmingly Mendoza

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

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

CHOCOLATE AND CHESNUT LAYER CAKE
kumquat sauce

BAKLAVA
caramel sauce, pistachio nuts

CRÈME BRÛLÉE **GF**
Grand Marnier-scented custard, caramelized sugar

BLUEBERRY CRISP WITH MACADAMIA NUTS
oatmeal crumble, vanilla ice cream

STRAWBERRY CREAM TART **NS**
strawberry compote

CARAMEL SUNDAE
vanilla ice cream, caramel sauce, whipped cream, toasted nuts

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 &

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