

STARTERS • SOUPS • SALADS

exc.port to table

SALMON AND POTATO CAKES

creole remoulade

MUSHROOM AND GOAT CHEESE CROSTINI 

focaccia bread, sundried tomato pesto, olive oil, parsley

BBQ ROASTED PORK

papaya salad, char sui, pickled ginger

DERBY SOUP

rice, chicken dumplings, finely sliced leeks

LENTIL AND SPINACH SOUP  

corn, oregano, tomato, lemon

CHILLED THREE-BERRY MINISTRONE 

strawberries, blueberries, raspberries, lime sherbet

GARDEN BOUNTY 

greens, cabbage, radish, red bell pepper, sourdough croutons
*make it your main with chicken breast or salmon **

exc.port to table

CHOUROUTE

grilled toulouse sausage, smoked pork loin, sauerkraut, chateau potatoes, broccoli, gravy

LINGUINI VERDI ALLA CONTI

green peas, diced ham, parmesan cheese sauce

YELLOWFIN SOLE FILLET WITH BLACK OLIVE MOUSSE *

bulgur and fregola, tomato, braised greens, cabbage, tempura zucchini chips

POT AU FEU 

boiled beef brisket in broth, bacon potatoes, onion, cabbage, celery, root vegetable, thyme, parsley


CHICKEN MARSALA

fettucine, green beans, carrots, dried cherries, mushroom, parsley

FRENCH LENTIL STUFFED SWEET POTATO 

shallots, cumin, thyme corn, chipotle, guacamole, asparagus, tomato

MAINS

 **VEGAN**  **GF**  **ND**  **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

pineapple coconut rice, taro chips, vegetable,
pomegranate

**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

FILLABOA ALBARINO, SPAIN - \$41

Well rounded with soft yet elegant mouth feel

VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE - \$18 5 oz.

Fine elegant mousse with chalky yeastiness

BACKSBERG PUMPHOUSE SHIRAZ, SOUTH AFRICA - \$119

Celebration of Terrior and soil gives us spice, pepper and cassis

BERINGER CABERNET SAUVIGNON, CALIFORNIA - \$15 5 oz.

Concentrated aromas of blackberry and cherry with a hint of cedar

Dale DeGroff's

FEATURED COCKTAIL

BLUE ICE - \$10

Miami Club white rum, Velvet Falernum, Brizard Blue Curacao, Dolin Dry Vermouth,
fresh pineapple juice, Dash Bitter Truth orange 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

CARAMEL CHOCOLATE CAKE

chocolate shavings, raspberry sauce

TRES LECHES CRÈME CARAMEL

whipped cream

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

BLUEBERRY WITH ALMOND NUTS

oatmeal crumble, vanilla ice cream

ALMOND FRUIT CAKE **NS**

berries compote

FRUITS COCKTAIL SUNDAE

vanilla ice cream, mango sauce, whipped cream

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 & TEAS

VEGAN vegan **GF** gluten-free **ND** non-dairy **V** vegetarian **CH** classic home style cooking

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