

STARTERS • SOUPS • SALADS

Tropical Island Paradise Recommendation

DISPLAY OF TROPICAL FRUIT 

pineapple, kiwi, mango, papaya, champagne, cinnamon, raspberry foam

SMOKED CHICKEN SALAD 

raisins, celery, curried remoulade sauce

ESCARGOT BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

CHEESE TORTELLINI AND VEGETABLE SOUP 

tomato, zucchini, celery, carrot, parmesan cheese

DUTCH PEA SOUP

pork knuckles and ham, sausage, onion, celery, carrots, leeks

CHILLED SOUR CHERRY SOUP 

crème fraîche, ginger

APPLE SALAD WITH CANDIED WALNUTS 

orange segments, frisée, red onion, apple cider vinaigrette

Chef Petr's Recommendation

ISLAND GOURMET BURGER *

brioche bun, island coleslaw, tomato, lettuce, onion ring, pepper jack cheese, mango bacon relish, sweet potato fries

PENNE WITH CRISP PANCETTA

bell pepper, tomato, fontina cheese, garlic bread

SEARED BARRAMUNDI FILLET *

zucchini, tomato, potato purée, cucumber-dill, beurre blanc

GRILLED MOLASSES LAMB CHOPS *

garlic mango chutney, green beans, roasted shallots, vichy carrots, scalloped potatoes



TURKEY ROAST WITH GIBLET GRAVY

apple pecan stuffing, glazed dill carrots, turnips, Brussels sprouts, candied sweet potato, mashed potato

ONE-POT CHICKPEA BIRYANI 

coconut oil, onion, cauliflower, green beans, carrots, garam masala, garlic, ginger, rice, almonds, raisins

MAINS

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

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

BROOKLYN - \$10

Tatoosh Rye Whiskey, Noilly Prat Dry Vermouth, Maraschino Liqueur, Carpano Formula Antico

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 RICE PUDDING

caramel sauce, whipped cream

CHERRY PAVLOVA

meringue shell, whipped cream, tart cherries, toasted almonds

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

STRAWBERRY CRISP WITH PEANUT

vanilla ice cream

ORANGE AND LIME PANNA COTTA **NS**

chocolate sauce

CARAMELIZED APPLE SUNDAE

vanilla ice cream, caramelized apples, whipped cream, chopped 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 & TEAS

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