

**exc.port to table**

**SASHIMI OF SALMON WITH WASABI MAYONNAISE \***  
pickled ginger, lime, soy sauce, sesame oil, diced cucumber, mango salad

**ARUGULA AND PUMPKIN SALAD**  

pine nuts, tomato and feta cheese

**CRISPY SESAME CHICKEN**

green papaya, cilantro, scallions, sweet chili sauce

**CARROT CREAM SOUP** 

ginger, nutmeg, orange, roasted carrots, crème fraîche

**TOMATO AND SEAFOOD SOUP**

white fish, bay shrimp, mussels, fennel, potato, herbed crouton

**APPLE AND PEAR GAZPACHO** 

apple juice, orange juice, cinnamon, cider vinegar, mint

**MIXED ITALIAN GARDEN SALAD** 

fresh tomato, roasted Italian vegetables, olives, crisp red onion  
*make it your main with chicken breast or salmon \**

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**NEW ZEALAND PORK SCHNITZEL WITH SAGE AND PARMESAN**  
panko, pork loin, pan-fried potatoes, vegetable medley, sage jus

**GEMELLI WITH GRILLED CHICKEN AND ESCAROLE**

white wine, diced roma tomatoes, lemon cream, pecorino romano

**SESAME CRUSTED TUNA \***

grilled vegetable salsa, broccoli tempura, wasabi mashed potatoes

**GRILLED FLAT IRON STEAK WITH CHARRED ONION VINAIGRETTE \***




grilled vegetables, olive oil red skin mash potato, beef jus

**TOMATO BRAISED CHICKEN**

sweet potato dumplings, Brussels sprouts, eggplant, olive-tomato sauce

**WHITE BEAN AND LENTIL BURGERS** 

lettuce, tomato, onion, jalapeño, garlic, breadcrumbs, paprika, cumin, sweet potato fries

 **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**

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**

**ATTEMPS PINOT GRIGIO, ITALY - \$59**

Floral notes mingled with white peaches and lemon- thyme

**CLOS DU BOIS CHARDONNAY, CALIFORNIA - \$115 oz.**

Lightly oaked, elegant chardonnay featuring apple and pear fruit character

**DOMAINE SERENE YAMHILL CUVÉE PINOT NOIR,  
OREGON - \$89**

Rich nose with aromas of bing cherry, blackberry and sarsaparilla,  
carrying through on the palate and burst with intense fruit

**COL SOLARE SYRAH COMPONENT COLLECTION,  
WASHINGTON - \$285 oz.**

Complexity, aggressive tannins and wow factor fruit!

*Dale DeGroff's*

**FEATURED COCKTAIL**

**CAFÉ MAGUEY - \$10**

Don Julio Reposado, Del Maguey Crema, agave nectar, espresso

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

### DEVIL CHOCOLATE CAKE

chocolate orange butter cream

### RUM CAKE

coconut ice cream

### CRÈME BRÛLÉE <sup>GF</sup>

Grand Marnier-scented custard, caramelized sugar

### PEAR CRISP WITH PEANUTS

oatmeal crumble, vanilla ice cream

### RASPBERRY AND ALMOND TART <sup>NS</sup>

vanilla sauce, whipped cream

### 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

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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