


STARTERS • SOUPS • SALADS

exc.port to table


NEW ZEALAND CREAM OF SPICED CALABAZA SOUP   
pumpkin, sour cream, cinnamon


WATERMELON AND FETA CHEESE   
olive oil, mint, orange, arugula

BRUSCHETTA WITH SMOKED PROSCIUTTO \*  
toasted focaccia, mascarpone, roasted red bell pepper, olive oil

STEAM GREEN LIPPED MUSSELS  
white wine, garlic tomato, parsley, heavy cream, garlic toast

STEAK HOUSE SOUP  
onion, garlic, tomato, root vegetable, beef broth, thyme

CHILLED ORANGE AND MANGO LASSI   
yogurt, pickled ginger, cilantro

ROASTED BEET AND BLUE CHEESE SALAD   
bibb lettuce, avocado, cherry tomatoes, bell peppers  
make it your main with chicken breast or salmon \*

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FRESH CATCH TARAKIHI FILLET \*  
thyme, potato-olive galette, broccoli, almonds, herb oil, yellow Romesco  
sauce

PAPPARDELLE WITH VEAL RAGOUT  
olive oil, garlic, basil, ricotta, tomato

GRILLED TUSCAN STYLE STEAK \*  
focaccia bread salad, sautéed spinach, tomato

TRADITIONAL NEW ZEALAND PORK AND LAMB SHANK  
HANGI  
slowly simmered in stocks with potatoes, green cabbage, carrots,  
squash, onion

HOROPITO SPICED ROASTED CHICKEN  
wild herbs, stuffing, mashed potato, carrots, green beans, gravy

TOFU RANCHERO   
tortillas, diced tomatoes and avocado, lime juice, onion, green chiles,  
olive oil, chili powder, garlic, scallions

MAINS

 vegan  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.

AVAILABLE DAILY

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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

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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

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*James Sucklings'*

WINE SELECTIONS

CALITERRA SAUVIGNON BLANC, CHILE - \$35

Floral notes mingled with white peaches and lemon- thyme

SIMI SAUVIGNON BLANC, SONOMA COUNTY,

CALIFORNIA - \$11 5 oz.

Ripe citrus flavors and aromas with hints of acacia and cantaloupe

BORNE OF FIRE CABERNET SAUVIGNON, WASHINGTON -

\$79

A wild, aggressive, yet well rounded and red fruit mouth feel

SEXTANT ZINFANDEL, CALIFORNIA - \$13 5 oz.

Juicy brambleberries with blackberry, raspberry and earthy notes of sage

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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

BLUE ICE - \$10

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

## AFTER DINNER

DOUBLE CHOCOLATE TART

raspberry sauce

KIWI PAVLOVA

passion fruit sauce

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

RHUBARB CRISP WITH ALMONDS

oatmeal crumble, vanilla ice cream

CHOCOLATE CHIP BREAD PUDDING **NS**

vanilla sauce, whipped cream

PEACH MELBA SUNDAE

vanilla ice cream, peaches, melba 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

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

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COFFEES &

CAPPUCCINO	3.50
CAFÉ LATTE	3.50
SOLO ESPRESSO	2.50
TAZO TEAS	3.00

ask your beverage server for additional drink selections

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