

Chef Petr's Recommendation

SEAFOOD FRITTERS

spicy pepper-corn dip, mixed lettuce, lemon wedge

EGGPLANT HUMMUS DIP 

olive oil, chickpeas, lemon, kalamata olives, whole wheat pita chips

SMOKED DUCK WITH LENTILS AND APPLE-HORSERADISH *

GF

lemon, parsley, cherry tomato, orange segments

CURRIED CAULIFLOWER SOUP 

frizzled onions, parsley oil

CHICKEN CONSOMMÉ "MILLEFANTI"

nutmeg, parmesan, egg white, parsley

CHILLED BLUEBERRY SOUP 

crème de cassis, champagne

TOSSED SEASONAL GREENS

Canadian bacon, bell peppers, white radish
make it your main with chicken breast or salmon **Chef Petr's Recommendation*

PAN-SEARED TROUT FILLET *

buttered potato with chives, vegetable medley, lemon-beurre blanc

LINGUINE CARBONARA

light egg-cream sauce, pancetta, parmesan cheese

HORSERADISH CRUSTED SHORT-RIB **GF**

parsnip purée, snow peas, sweet potato crisp

PORK TENDERLOIN WITH DIJON MUSTARD SAUCE

smoked bacon, cheese croquette, sautéed greens, white wine

CHICKEN CORDON BLUE Gruyère cheese and sliced ham, herbed mushrooms, green zucchini,
parsley chateau potatoesSPAGHETTI AND MEATLESS MEATBALLS **VEGAN**

tomato sauce, olive oil, basil

VEGAN vegan**GF** gluten-free**ND** 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

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

SIMI SAUVIGNON BLANC, CALIFORNIA - \$39
Unassuming crisp and fresh minerality

CALITERRA SAUVIGNON BLANC, CHILE - \$9 5 oz.
The narrow landscape with cool sea breeze produces crisp mouthfeel

DECERO MALBEC, ARGENTINA - \$41
Intensity, character and overwhelmingly Mendoza

ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR,
CALIFORNIA - \$9 5 oz.
Selected grapes from this large winery produces an elegant charm on the
palate

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

BROOKLYN - \$10

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

AFTER DINNER

CHOCOLATE PANNA COTTA

whipped cream

APPLE FRANGIPANE TART

vanilla ice cream

CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

PINEAPPLE CRISP WITH PISTACHIO NUTS

oatmeal crumble, vanilla ice cream, Meyers rum

MANGO MOUSSE FEUILLETÉ **NS**

puff pastry, mango mousse, kiwi

BLUEBERRY PIE SUNDAE

vanilla ice cream, blueberry topping, almond streusel, 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

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.

COFFEES &

CAPPUCCINO	3.50
CAFÉ LATTE	3.50
SOLO ESPRESSO	2.50
TAZO TEAS	3.00

ask your beverage server for additional drink selections

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.