

STARTERS • SOUPS • SALADS

exc.port to table

SMOKED SALMON RILLETTES *

garlic crostini, sour cream, chives, green olives

STEAK TARTARE *

onion, parsley, gherkins, crostini

ARANCINI POMODORO 🍴

mozzarella, ratatouille, basil

FIESTA CHICKEN SOUP

lime, cilantro, carrots, bell pepper, rice

BAKED SWEET CORN SOUP 🍴

vegetable stock, cream, white wine, cilantro

CHILLED TOMATO GAZPACHO 🍴

vegetables, parsley, lemon juice

MUSHROOM AND SPRING MIX SALAD 🍴

carrot, scallion, daikon radish

exc.port to table

SPAGHETTI AGLIO E OLIO

shrimp, parsley, Roma tomato, garlic bread

CALIFORNIA TURKEY SALAD

romaine lettuce, grilled turkey, monterey jack cheese, cheddar cheese, avocado, black olives, sun-dried tomato, creamy chili dressing

OLIVE CRUSTED FLOUNDER FILLET *

bell peppers, tomatoes, Savoyard potato, lemon-butter sauce

BRAISED BEEF BRISKET

pickled cabbage, frizzled onion, chili mac and cheese

PORK PICCATA

linguine with chunky tomato sauce, broccoli

MUSHROOM AND WHEAT BERRIES STEW **VEGAN**

vegetable broth, olive oil, onion, garlic, tomatoes, madeira, parsley

MAINS

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 sauce, 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

LAURENZ V. GRÜNER "SINGING" VELTLINER, AUSTRIA - \$35

Austria's largest producing varietal, seductive and charming

DEAKIN ESTATE CHARDONNAY, AUSTRALIA - \$9 5 oz.

This Australian selects long hang time to create fullness and complexity

EMILIANA COYAM, VALLE DE COLCHAGUA, CHILE - \$59

The topography of this unique wine region, displays Chile!

**WOODBIDGE CABERNET SAUVIGNON,
CALIFORNIA - \$11 5 oz.**

Once again Cabernet is the Champion of this region

Dale DeGroff's

FEATURED COCKTAIL

BLUE FLORIDA - \$10

absolut citron vodka, bombay original, pierre ferrand dry curacao, dash das berg & hauck orange bitters, tonic water

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 AND MACADAMIA BAR

salted caramel sauce

SAFFRON POACHED PEAR

almond streusel, mascarpone cheese

CRÈME BRÛLÉE

Grand Marnier-scented custard, caramelized sugar

BANANA CRISP WITH PEANUTS

oatmeal crumble, vanilla ice cream

STRAWBERRY TERRINE

strawberry compote

TRIPLE CHOCOLATE SUNDAE

chocolate ice cream, chocolate fudge sauce, whipped cream, chocolate shaving

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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