

exc.port to table

DILLED TASMANIAN SALMON GRAVLAX *
capers, remoulade, pretzel crostini

SMOKED CHICKEN WITH GOLDEN RAISINS
curried celery remoulade, madras curry powder, carrots, cilantro

BAKED PHYLLO PARCELS WITH TZATZIKI 🌿
spinach, mushrooms and sundried tomato

ROASTED TOMATO SOUP 🌿
basil, crème fraiche, herbed croutons

CHICKEN AND WILD RICE SOUP
celery, carrots, onion, leeks, chicken broth

CHILLED BANANA SOUP 🌿
cream, vanilla ice cream, dark rum

APPLE, PEAR AND CUCUMBER SALAD 🌿
mixed greens, dried cherries, buttered garlic croutons
topped with melted gorgonzola cheese
make it your main with chicken breast or salmon *

exc.port to table

FRESH CATCH BARRAMUNDI FILLET * **GF**
Parsley boiled potato, olive oil-lemon, vegetable bouquet

FETTUCCHINE CHITARRA
bacon, kale, zucchini, squash, tomato, parmesan

BEEF AND BROCCOLI STIR-FRY
onion, garlic, scallion, hoisin sauce, egg fried rice, scallion, bok choy

FRAGRANT LAMB CURRY
onion, garlic, curry powder, ginger, cilantro, basmati rice, kachumber,
papadam,
mango chutney

MACADAMIA CRUSTED CHICKEN BREAST
mango sauce, basil-scented mashed potatoes, sugar peas, Vichy carrots

SWEET POTATO HASH WITH TEMPEH **VEGAN**
onion, garlic, thyme, coconut cream, scallions

VEGAN vegan **GF** gluten-free **ND** non-dairy 🌿 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.

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

NOBILO SAUVIGNON BLANC, NEW ZEALAND - \$11
Crisp, clean and aromas of citrus fruit with a fresh gooseberry mouthfeel.

LA GRAND COURTAGE BRUT ROSE, FRANCE - \$11 5 oz.
Chardonnay, Gamay and Uni Blanc combines to great effect

OBERON CABERNET SAUVIGNON, CALIFORNIA - \$55
Once again Cabernet is the Champion of this region

DOMAINE HOUCART VICTOIRE ROSE - \$10 5 oz.
Dry, balanced and typically French

Dale DeGroff's
FEATURED COCKTAIL

HEMINGWAY DAIQUIRI - \$7.75
Mount Gay white rum, Maraschino liqueur, grapefruit juice, simple syrup,
fresh lime juice

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

LAMINGTON CAKE
chocolate sauce, whipped cream

VANILLA CUSTARD SLICE
tropical fruits

CRÈME BRÛLÉE **GF**
Grand Marnier-scented custard, caramelized sugar

BLACKBERRY CRISP WITH PECAN NUT
oatmeal crumble, vanilla ice cream, kirshwasser brandy

CHOCOLATE MILLE FEUILLE **NS**
puff pastry, mousse, chocolate sauce

BUTTERSCOTCH SUNDAE
vanilla ice cream, butterscotch 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

CAPPUCCINO 3.50

CAFÉ LATTE 3.50

SOLO ESPRESSO 2.50

TAZO TEAS 3.00

ask your beverage server for additional drink selections

COFFEES &

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