

STARTERS • SOUPS • SALADS

Chef Petr's Recommendation

DOUBLE BAKED POTATO SOUP 

cheddar cheese, onion, garlic, tabasco, heavy cream, chives

CARPACCIO OF BEEF TENDERLOIN *

olive oil, reggiano-parmigiano, mustard sauce

BAY SHRIMP COBB WITH CELERY SLAW

blue cheese, bacon, green onion, red radish, apple cider

VEGETABLE SPRING ROLL 

rice noodle salad, sweet chili dipping sauce

SEAFOOD SOUP PROVENÇALE

white fish, bay shrimp, mussels, fennel, potato, rouille croutons

CHILLED GRAPES AND CRANBERRY SOUP 

cinnamon, orange juice, toasted sunflower seeds

HEART OF ROMAINE LETTUCE NIÇOISE

tuna, green beans, cucumbers, tomato, olives, red onion, potato

Chef Petr's Recommendation

AUSTRIAN ROASTED DUCK

red wine braise cabbage, poached apple with cranberries, bread dumplings with bacon

BAKED SPINACH, TOMATO AND ORECCHIETTE 

bell pepper cream, mozzarella, panko crust

FRESH CATCH MIZO GLAZED TASMANIAN SALMON *

ginger, garlic, scallions, roasted bell peppers, zucchini pancakes

CARNE ASADA *

steamed rice with black beans, guacamole, warm flour tortillas

LAMB MOUSSAKA 

béchamel and tomato sauce, feta, mozzarella and parmesan cheese, parsley, sliced potato, eggplant, oregano, mint

MUSHROOM RISOTTO **VEGAN**

vegetable broth, miso, olive oil, onion, garlic, arborio rice, white wine, 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 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

FILLABOA ALBARINO, SPAIN - \$41
Well rounded with soft yet elegant mouth feel

VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE - \$18 5
oz.
Fine elegant mousse with chalky yeastiness

BACKSBERG PUMPHOUSE SHIRAZ, SOUTH AFRICA - \$119
Celebration of Terrior and soil gives us spice, pepper and cassis

BERINGER CABERNET SAUVIGNON, CALIFORNIA - \$15 5 oz.
Concentrated aromas of blackberry and cherry with a hint of cedar

Dale DeGroff's
FEATURED COCKTAIL

WHITE SMASH - \$10
Bulleit Bourbon, lemon, mint sprig, mint leaves, simple syrup

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 HAZELNUT TART
chocolate sauce

APPLE BLOSSOM
vanilla sauce

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

PEACH CRISP WITH WALNUTS
oatmeal crumble, vanilla ice cream

BLACK FOREST CAKE **NS**
chocolate sponge cake, kirshwasser flavored cream

BANANA FOSTER SUNDAE
vanilla ice cream, whipped cream, roasted nuts

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 &

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