

Drinks

Dutch 75 \$11 De Lijn Gin, sparkling wine, fresh lemon juice

Cazadores Margarita \$11 choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

Patrona Paloma \$13 Patron Silver Tequila, fresh grapefruit, lime, soda

São Paulo \$12 Cachaça, coconut, lime, passionfruit, vanilla, cinnamon

Trader Vic's Mai Tai \$12 Appleton Aged Rum, Orange Curaçao, fresh lime juice, orgeat

Featured Beer \$7.75

Wines

Holland America Line Sparkling Wine \$10 | 40 Washington

Kendall Jackson \$12.50 | 50 Chardonnay, Washington

Decoy by Duckhorn \$14.50 | 58 Cabernet Sauvignon, California

Zolo Winery \$11 | 44 Mendoza, Argentina

After Dinner Drinks

Disaronno Amaretto \$10

Remy Martin VSOP \$15.50

Highland Park Single Malt \$12.50

Graham's 6 Grapes Port \$12.50

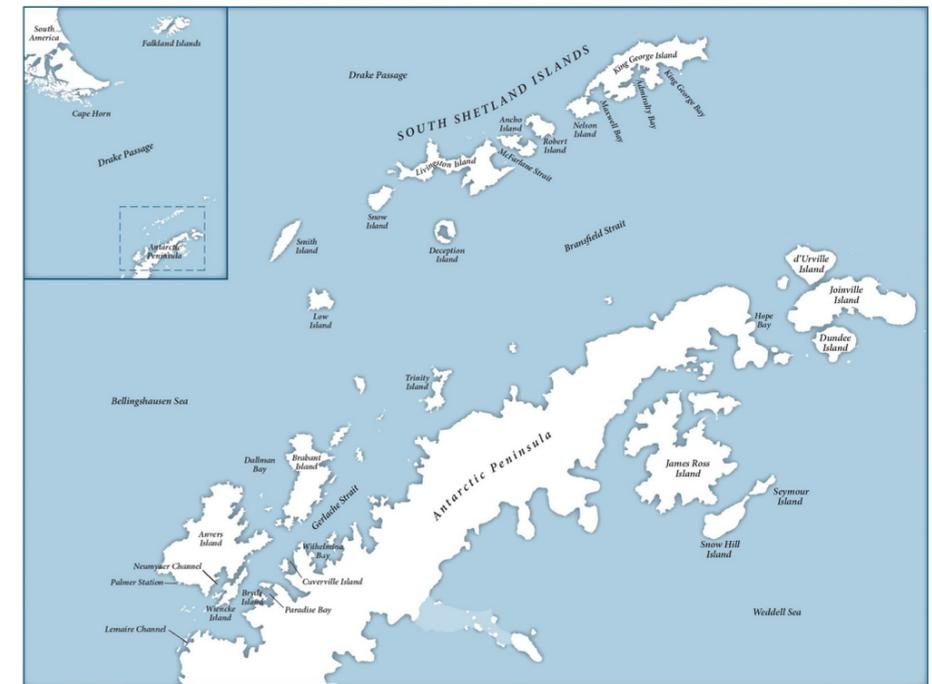
Solo Espresso \$2.75

Cappuccino \$3.75



Historic Journeys Menu

Celebrating South American and Antarctic
Exploration Through Culinary Art



Volendam

2026 Grand World Voyage

An 18% service charge is automatically applied to all purchases. Local sales taxes are applied as required.

Starters & Salads

Palmito Ecuatoriano and Mango  hearts of palm, mango, avocado, and lime vinaigrette

Lime juice supplied vitamin C to explorers and seafarers, essential in preventing scurvy. Ferdinand Magellan and others in his day (1520) didn't know that and many of their men died from the disease. As of 1795 the British Navy mandated lime juice in sailors' diets. Shackleton and others benefitted from that by the time they went south and kept their crews healthier. British Navy sailors became known as 'Limeys'. The lime vinaigrette in this salad is in recognition of that vital vitamin.

Chilean-Antarctic Crab Salad  crab, citrus segments, greens

In 1947 the Chilean Antarctic Expedition established Base General Bernardo O'Higgins. A tribute to Chile's pioneering Antarctic presence, this dish blends oceanic freshness with citrus brightness.

Empanadas de la Argentina pastry filled with spiced beef, olives, boiled egg

José de San Martín's Andes crossing in 1817 during the fight for independence. Echoing the flavors that fueled revolutionaries, these empanadas carry the spirit of Argentina's bold march to freedom.

Pioneers Garden Greens Salad   greens, red beet, orange, hazelnut-vinaigrette

British missionaries were the earliest western settlers in Tierra Del Fuego. They prioritized cultivating gardens to provide for produce. This salad pays homage to their plight.

Soups

Polar Night Beetroot Soup  deep red beet soup with sour cream

Roald Amundsen's 1911 Antarctic wintering before his historic South Pole trek. Deep and warming, this soup evokes the resilience needed to endure the endless polar night.

Amundsen's Pea Soup  smoke ham

In January 1898, as part of the Belgica expedition under Adrien Gerlache and thirteen years before reaching the South Pole, Roald Amundsen and a few officers first set foot on Antarctic soil, hiked up a snow-covered mountain side and had pea soup for dinner, making it the first meal ever served on Antarctic soil. 127 years later it is still served!

French Onion Soup  Gruyère cheese crouton

Antoine de Saint-Exupéry was a French aviator, writer, and poet, pioneering mail routes across the Patagonian Andes. He is known worldwide as the author of Le Petit Prince (The Little Prince), one of the most translated and beloved books ever written. A mountain has been named after him in the Fitzroy Range in Argentinian Patagonia. This dish is served in his honor.

 Vegetarian  Gluten Free  Non-Dairy  No Sugar Added

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.

www.asc-aqua.org

www.msc.org



If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

Mains

Yaghan Scallop Risotto  scallops, saffron, seaweed

Yaghan Indians lived along the shores of Tierra Del Fuego. They depended heavily on fish and mollusks that they prepared on fires. It prompted Portuguese explorer Ferdinand Magellan to name the area after their fires that he saw from his ship as he discovered and sailed through the Strait on the first circumnavigation of the globe.

Veal and Sage Meatballs soft polenta, tomato, provolone

Italian immigrants shaping South American cuisine during 19th-century migrations. A savory tribute to cultural crossings that enriched the continent's culinary heritage.

Churrasco Gaucho  grilled lamb chops, chimichurri, grilled provoleta cheese

The gaucho traditions of Argentina, Chile and Uruguay during the 18th century. Bold and smoky, this dish honors the free-spirited horsemen who roamed the Pampas.

Maple Lacquered Duck corn bread pudding, figs

Ducks and geese are native to Patagonia and Tierra Del Fuego. The Ona Indians of the interior of Tierra Del Fuego, as well as early Western settlers hunted duck as part of their diets. This dish honors the memory of this now extinct tribe of Indians.

Chicken Cordon Bleu home fried potatoes, green peas

While on his Voyage of the Beagle the young Charles Darwin, an excellent marksman and hunter would regularly hunt local wildlife such as the native Patagonian Rhea, In his journal he would often reference their taste to that of chicken. This dish is a playful nod to him and the Captain of the Beagle, Robert Fitzroy.

Prawns Patagonia  prawns with lemon-herb butter and native potato purée, asparagus

Early 20th-century mapping of Patagonia's rugged coasts by explorers and scientists. A coastal celebration of Patagonia's wild beauty and its pristine marine flavors.

Andean Trout  Pan-seared trout with quinoa crust, creamed corn, aji Amarillo sauce

The Inca diet and agriculture focused on crops like potatoes, maize, quinoa, and beans, along with domesticated animals such as llamas and alpacas and fish. Brought by the Europeans, river trout fared very well in Patagonia and is widely caught in rivers and streams these days. This dish is in recognition of both the old and the new.

Vegetable Pot Pie  fennel, potato, corn, asparagus, mushrooms, cheddar, cream

Provisioning ingenuity during Antarctic overwintering, where preserved vegetables were vital. Comforting and hearty, this pie recalls the resourcefulness that sustained explorers through polar isolation.

Shepherd's Pie  ground beef, mashed potatoes, green peas

Among the earliest settlers of Patagonia and Tierra Del Fuego were English and Welsh missionaries and sheep farmers. This dish is a nod to that heritage.

Featured

5 oz. Filet Mignon & Lobster * **\$18** grilled asparagus, baked potato, garlic butter

12 oz. Pinnacle Grill Strip Loin Steak * **\$20** baked potato, creamed spinach

By Global Fresh Fish Ambassador Chef Morimoto

Crispy Fried Market Whole Fresh Fish **\$25** sweet tamarind chili sauce

Yuzu Butter Grilled Lobster Tails **\$25** seasonal Asian greens

Desserts

Warm Berry Pie whipped cream, vanilla ice cream

On the shores and in the forests behind the Beagle Channel several indigenous berries thrived. They made a welcome addition to the diet of both the Indian and early settler populations, making Berry Pie a favorite part of the settlers' meals

Pavlova meringue, whipped cream

As Shackleton prepared the Endurance for her epic voyage to Antarctica, international ballet superstar Anna Pavlova is said to have visited the vessel for a tour. Whether true or not, Shackleton did name one of his sled dogs after the famous Ballerina.

Antarctic Almond Fruit Cake butter cake, cherries, Frangelico whipped cream

Fruit Cake was regularly brought by Antarctic Explorers on their expeditions. In 2017 a 100-year-old fruit cake was discovered at Cape Adare, Antarctica. It was part of R.F. Scott's expedition supplies. This dish is in honor of their heroic, but ultimately unsuccessful and fateful attempt to reach the South Pole first.

Cheesecake  graham cracker crust

Modern Antarctic research stations blending comfort with health-conscious choices. A guilt-free indulgence inspired by today's explorers who balance wellness with delight.

Vanilla Ice Cream & Strawberry Sundae

First ice cream served at Antarctic bases during the 1950s as a morale booster. Cool and sweet—a frozen luxury once reserved for the bravest hearts at the bottom of the world.