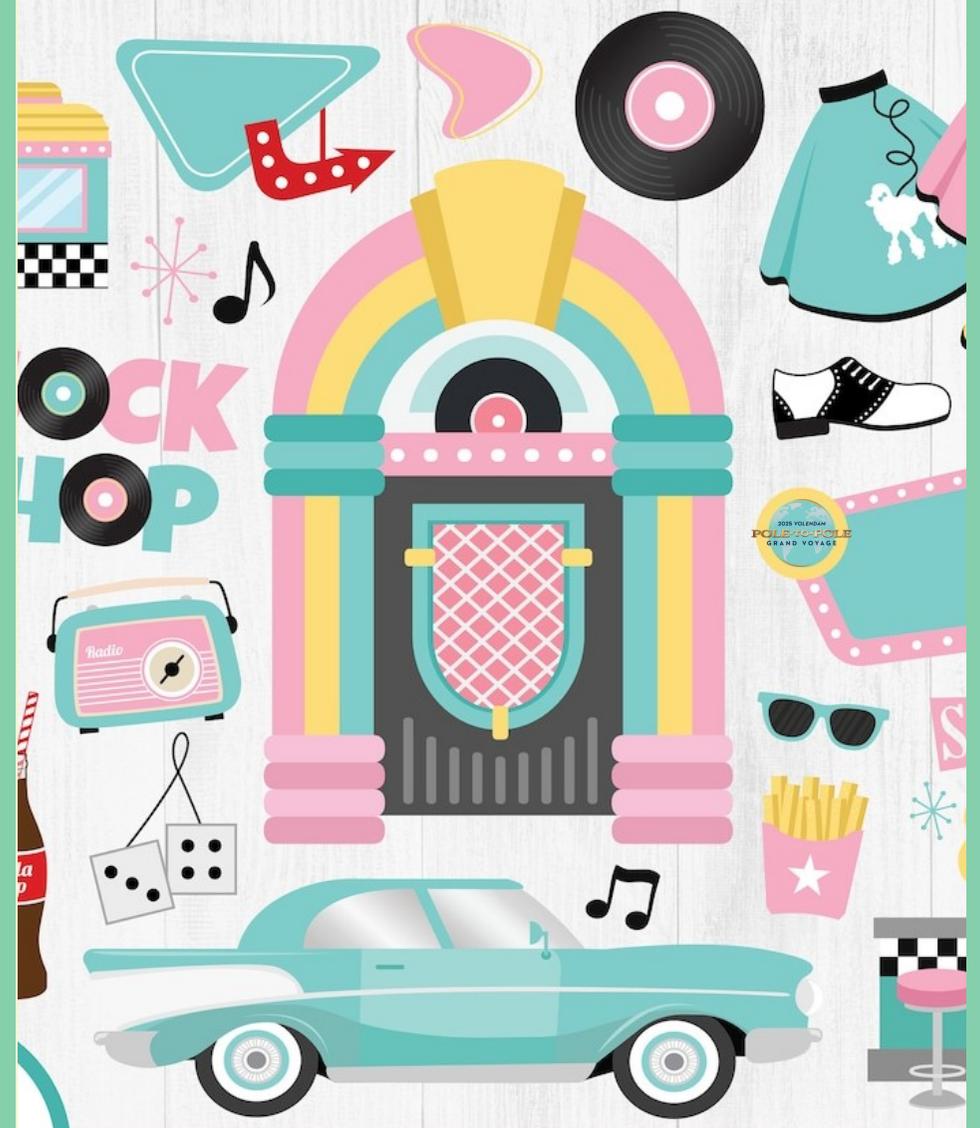




EST Volendam '99

DINER

SOCK
HOP





DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

SAO PAOLO 13

Chacaca rum, coconut, lime, passionfruit, vanilla, cinnamon

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

COSTA PACIFICA 13

Eucalyptus infused 1800 tequila, crème de banana, lemon, honey

STOLI MULE 12

Stolichnaya, ginger beer, lime

FEATURED BEER 7.75

Miller Light

STARTERS

RILETTE CRUSTED PULLED PORK

slaw cabbage salad, pineapple- barbeque glaze

SCALLOP & SHRIMP COCKTAIL *

horseradish, cucumber, citrus cocktail sauce

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, basil, focaccia

BEER AND CHEDDAR SOUP

croutons, bacon * and cheese

JUMBO SHRIMP COCKTAIL *

horseradish cocktail sauce

CLASSIC CAESAR SALAD

romaine lettuce, parmesan cheese, garlic croutons, caesar dressing, anchovies

HOUSE SALAD

fresh tossed green salad, tomatoes, red onion, cheddar cheese and hard boiled egg

FRENCH ONION SOUP

gruyere cheese crouton

CHILLED STRAWBERRY BISQUE

honey, greenpeppercorn

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



ASC-C-43573

www.msc.org



MSC-C-65108



Gluten Free



Vegetarian



No Sugar Added



Non-Dairy

An 18% 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 are subject to change.



MAINS

PHILLY CHEESESTEAK *

roast beef grilled with onions, mushrooms, green pepper, topped with cheddar cheese, fries, cabbage salad, hoagie roll

ROASTED BEEF TENDERLOIN, MUSHROOMS*

truffle hollandaise custard

SOUTH AMERICA OREGANO LIME CRUSTED LAMB CHOP

soft polenta, zucchini

MAFALDINI, CHICKEN, POBLANO CREAM

tomato, corn kernels

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

BARBECUE SALMON BOWL *

mango, avocado, brown rice, asparagus

BIG BOY BURGER *

our original HAL burger, ham, bacon, tomato, Monterey Jack, cheddar cheese, fries, slaw

GRILLED CAT FISH, BEET ROOT RED WINE BEURRE BLANC

mashed potatoes, broccoli, carrots

VEGAN CREAMY HARISSA LENTILS

cauliflower rice

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

VEGETABLE BOWL OF THE DAY

DESSERTS

BLUEBERRY CRISP

French vanilla ice cream

BOSTON CREAM PIE

chocolate glaze, crème patisserie, vanilla sponge

SMORES SUNDAE

vanilla ice cream, chocolate sauce, brownie, marshmallows

ARTISAN CHEESE SELECTION

provolone, gouda, swiss, edam

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallow

LEMON TORTE

lemon cream

CRÈME BRULEE

burnt sugar

ESPRESSO 2.75

CAPPUCCINO 3.75

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.

Cheese may be non-vegetarian.