




# Lunch





## STARTERS

-  **Summer Fruit Salad with Sambuca ^**  
Sambuca-flavored dressing
- Buffalo Chicken Wings in a Corn Tortilla Basket**  
pineapple coleslaw, blue cheese dip
-  **Dos Frijoles Soup**  
spicy two-bean soup, zesty orange
-  **Roasted Baby Beet and Oak Leaf Salad**  
thyme-roasted beets, oak leaf lettuce, goat cheese

*make it your main with grilled chicken or salmon*

## MAINS




-  **Penne with Plum Tomato and Basil ^**  
roasted garlic, shallots, basil
- Open Faced Steak Sandwich**  
focaccia, sautéed onions, French-fries
- Canadian Burger \***  
Canadian bacon, Gruyère cheese, lettuce, tomato
- Chili-Rubbed Tuna Brochette \***  
cherry tomato ragoût, soba noodles, bok choy
- Veal Parmigiana**  
spaghetti, sautéed zucchini
-  **Braised, Stuffed Collard Green Rolls**  
red azuki beans, lemon cabbage-avocado slaw

## EXPRESS COMBO

select up to two options below

- Summer Fruit Salad with Sambuca ^
- Buffalo Chicken Wings in a Corn Tortilla Basket
- Roasted Baby Beet and Oak Leaf Salad
- Dos Frijoles Soup
- Half-Open Faced Steak Sandwich
- Mini Canadian Burger \*

## SWEETS

- Peanut Butter Silk Pie**  
chocolate sauce
- Honey Butter Tart**  
warm caramel sauce
-  **Berry Bols**  
profiteroles filled with yogurt-wildberry mousse
- Cherries Jubilee Sundae**  
French vanilla ice cream, Cognac-Bing cherries, whipped cream, chopped nuts
- Ice Cream**  
Vanilla • Coffee  
Orange Sherbet • Vanilla Frozen Yogurt
-  Vanilla •  Coffee Fudge

\* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions.





VEGETARIAN



NO SUGAR ADDED

# Lido Market Lunch

## NEW YORK PIZZA

Wall Street \* Bronx Central Park   
Grand Central  Tribeca Elizabeth Faulkner Pizza

## DISTANT LAND - ITALIAN

Spinach, Fontina and Clam Baked Farfalle  
Penne with Plum Tomato and Basil  
Create Your Own Pasta  
Marinara, Bolognese, Alfredo

## DISTANT LAND - ASIAN

A Taste of Thailand  
Thai Chicken Salad, Pad Thai Noodles  
Pork in Coconut, Seafood in Red Curry  
Sushi Bar \* Tropical Fruit Salad

## WILD HARVEST

**SIGNATURE SALAD**  
**Chop Chop**  
mixed greens, turkey, ranch dressing, BBQ Sauce  
**Caesar**  
romaine, chicken, parmesan cheese  
**Cob**  
romaine, frisee, dice chicken, ham and egg, blue cheese dressing  
**Asian \***  
mixed greens, spinach, tuna, sesame dressing, rice noodles

## BREAD BOARD

**Ciabatta Torpedo**  
plain baguette with butter, lettuce and smoked turkey  
**Romesco \***  
roast beef, French baguette torpedo  
**BLT**  
bacon, lettuce, tomato, mayonnaise, rye bread  
**Roasted Chicken Salad**  
tomato, arugula, mayonnaise, sour dough bread  
**Veggie Baguette**  
6 grain whole wheat, spinach, onion, garlic, cream cheese, tomato, sun-dried tomato mayo, pickled beets, lettuce, balsamic reduction, sunflower seeds

**Roasted Strip Loin \***  
horseradish

**CARVERY SANDWICH**  
Roast Pork Leg

## HOMESTEAD

### MAINS

Fried Chicken with jus  
Chili-Rubbed Tuna Brochette with Tomato Ragout \*  
Veal Parmigiana, Marinara Sauce  
Braised, Stuffed Collard Green Rolls

### SIDES

Dos Frijoles Soup  
Loaded Mashed Potatoes  
Bacon-Ricotta Baked Potato  
Cheddar Cheese Grits  
Yellow Squash in Buttered Herbs  
Cream Spinach

## SWEET SPOT

Peanut Butter Silk Pie  
Strawberry Tartlet  
Chocolate Panna Cotta  
Apple Cinnamon Cheesecake  
Vanilla Custard Cream Puff  
Chocolate Chip Mania Cupcake  
Berry Bols no sugar added  
Tiramisu N.S.A.

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ⓧ *Tonight's featured recipes by Culinary Council member*

**Elizabeth Falkner**

*Holland America Line has brought together an extraordinary group of talented chefs from around the world. Working with Master Chef, Rudi Sodamin, they have come up with unique dishes just for Holland America Line.*



A San Francisco, Calif., native, Falkner began her career in two famous local eateries before starting her own business as chef and a managing partner for Michelin-recommended Citizen Cake and then Orson. She has since appeared as a guest, judge and competitor on many television food programs.

A leader in the culinary scene, Falkner is the recipient of numerous awards including a nomination for a James Beard Award. She was named one of “America’s 10 Top Pastry Chefs” by Bon Appetit magazine and a “Rising Star Chef” by the San Francisco Chronicle. In Dec. 2012, Falkner was inducted into the Culinary Hall of Fame.

**RECOMMENDED WINES**

**WHITE**

**Stag’s Leap Chardonnay, CA**  
lightly-spiced apples and citrus notes of tangerine and lemon



39



**Formation Monterey Sauvignon Blanc, CA**  
crisp citrus palate with a dry, refreshing finish

39

9.75

**Chef Rudi Private Label Chardonnay, WA**  
buttery citrus flavors

29

7.25

**RED**

**Luigi Bosca “La Linda” Malbec, Argentina**  
distinctive, intense with cherry and spice

34

**Batisiolo Barbera D’asti, Italy**  
vinous bouquet, intense and well-balanced

39

9.75

**Chef Rudi Private Label Cabernet Sauvignon, WA**  
accents of cranberry, currant and plum

29

7.25

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## STARTERS • SOUPS • SALADS

### Calypso Shrimp Cocktail

mustard-Calypso sauce

### Captain's Antipasto Plate \*

country pâté, Bresaola beef, Coppa pork, Prosciutto, Sicilian-style roasted vegetable salad



### Seared Scallops

bacon, tomato, avocado puree, vanilla-scented vinaigrette



### Cream of Breadfruit with Spinach

island spices

### Chicken and Callaloo Soup

butternut squash, garlic, thyme, toasted coconut



### Chilled Pear, Cucumber and Melon Gazpacho ^

pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers



### Chopped Farmer's Salad

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS



### Bucatini Caponata

eggplant, olives, tomato, garlic, bell pepper, capers, basil, toasted pine nuts, Parmesan cheese



### Salade Niçoise

mixed greens, green beans, steamed potatoes, cucumber, tomato, onion, olives, vinaigrette



### Shrimp, Andouille and Grits

okra, zesty tomato sauce, citrus, roasted poblano pepper

### Grilled-Herb Strip Loin Steak \*

caramelized red onions, sautéed mustard greens, parsnip mash

### Island-Spiced Berkshire Pork

mashed Boniato white sweet potato, carrots, broccoli

### Caribbean 'Jerk' Chicken Breast

Jamaican peas and rice, grilled pineapple spears



### Eggplant Cannelloni Parmigiano ^

asparagus risotto

## HOLLAND AMERICA LINE SIGNATURES



### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, Swiss chard, garlic cherry tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

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## DESSERTS

### Chocolate Caramel Tart

crushed honeycomb

### Key Lime Pie

whipped cream, mango sauce

### Viennese Apple Strudel

cinnamon, raisins, warm vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Banana Crisp

French vanilla ice cream

### Cheese and Fruit

Maytag Blue, Brie de Nagis, Beecher's Flagship Reserve, Leiden

### Sliced Fruit Plate

selection of fresh fruit



### Lemon Torte no sugar added

light and refreshing, chocolate sauce

### Brownie Hot Fudge Sundae

mint chocolate chip ice cream, brownie crumbles, fudge, whipped cream, toasted almonds

### Ice Cream

Vanilla • Raspberry Italian Cheesecake

Lemon Sorbet • Vanilla Frozen Yogurt



Vanilla •  Butter Pecan

## AFTER DINNER DRINKS

**Mocha Mint Cordial** in souvenir glass 6.95  
Kahlua, Crème de Menthe and Crème de Cacao White

**Espresso** 1.50

**Cappuccino** 1.95

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

# New York Steak Dinner

<b>BREAD BOARD</b>	<b>CARVERY SPECIAL</b> Roasted Prime Rib Yorkshire Pudding, au Jus
	<b>CARVERY SANDWICH</b> Roast Pork Leg
<b>WILD HARVEST</b>	<b>SIGNATURE SALAD</b> <b>Chop Chop</b> mixed greens, turkey, ranch dressing, BBQ Sauce <b>Caesar</b> romaine, chicken, parmesan cheese <b>Cob</b> romaine, frisee, dice chicken, ham and egg, blue cheese dressing <b>Asian *</b> mixed greens, spinach, tuna, sesame dressing, rice noodles
<b>DISTANT LAND – ITALIAN</b>	<b>Bucatini Caponata</b> <b>Orecchiete with Pork Sugo</b> <b>Create Your Own Pasta</b> Marinara, Bolognese, Alfredo
<b>CENTRAL MARKET</b>	<b>APPETIZERS</b> Calypso Shrimp Cocktail Captains Anti-Pasto Plate
<b>HOMESTEAD</b>	<b>MAINS</b> Broiled New York Striploin Steak béarnaise sauce, green pepper corn, BB sauce BBQ Pineapple Pork Ribs Broiled Salmon Pico de Gallo Salsa Baked Macaroni Cheese Eggplant Cannelloni Parmigiano
	<b>SIDES</b> Cream of Breadfruit with Spinach Chicken and Callaloo Soup Mashed Potatoes French Fries Polenta Cajun Rice Green Asparagus Sautéed Mustard Greens
<b>SWEET SPOT</b>	Crème Caramel Apple Pie Sherry Trifle Banana Crème Pie Black forest Cheesecake NSA Artisan Cheese Plate

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