

Lunch



STARTERS

- Fruit Salad with Yogurt and Honey** ^
topped with creamy yogurt and drizzled with honey
- Calamari Fritti**
Meltingly tender calamari lightly breaded and golden fried,
served with a zesty marinara dipping sauce
- Navy Bean Soup**
meaty ham hocks and smoked Italian pancetta, garnished with diced
fresh tomato and basil
- Garden Wedge Salad**
iceberg wedge topped with cherry tomatoes, cucumber, red onion
and orange-poppy seed dressing

make it your main with grilled chicken or salmon

MAINS

- Angel Hair Pasta with Sautéed Vegetables** ^
Tossed with sautéed garlic, cherry tomatoes, eggplant, zucchini and bell
pepper, sprinkled with goat cheese
- Barbecue Pulled-Pork Sandwich**
Kaiser bun, spicy slaw, french fries
- Mozzarella Burger with Arugula Pesto** *
beefsteak tomatoes, arugula
- Pan-Seared Salmon Fillet***
Moist salmon drizzled with avocado-tomato aioli, served with parsley
potatoes and fresh garden vegetables
- Crispy Country-Style Buttermilk Chicken**
Served with red skin mashed potatoes and sautéed kale
- Quinoa and Sweet Potato Cakes**
served with sautéed kale and roasted red pepper sauce

EXPRESS COMBO

select up to two options below

- Fruit Salad with Yogurt and Honey
- Calamari Fritti
- Garden Wedge Salad
- Navy Bean Soup
- Half-Barbecue Pulled-Pork Sandwich
- Mini Mozzarella Burger with Arugula Pesto *

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.



Lido Market Lunch

NEW YORK PIZZA

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

DISTANT LAND - ITALIAN

Rigatoni with Spicy Calabrese Pork Ragout
Farfalle with Chicken and Poblano Cream
Create Your Own Pasta
Pomodoro, Bolognese, Alfredo

DISTANT LAND - ASIAN

A Taste of Japan
Miso Soup, Chicken Yakitori
Fish Fillet Ponzu, Beef Sukiyaki
Sushi * 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

Clabatta Torpedo
plain ciabatta with butter , lettuce and Gouda
CLT (chicken salad)
"Squash"
herb-roasted zucchini, mozzarella, arugula, olive tapenade, whole grain bread
Spicy Chicken Salad
avocado, red onion, tomato, chipotle mayonnaise, sour dough
Focaccia Spuckie
sun-dried tomato focaccia, Caesar dressing, spicy mustard, roasted bell pepper, Monterey jack, mortadella, prosciutto, tomato, arugula, onion, turkey, gherkins

CARVERY
Baked Pork Belly
apple cider-pear-raisin chutney

CARVERY SANDWICH
Spiced Lamb Shoulder

HOMESTEAD

MAINS
Fried Chicken with Jus
Grilled Fluke with Ancho Chili Sauce Ginger *
Chicken Cacciatore
Wild Mushroom Quesadilla

SIDES
Cream of Cauliflower
Rosemary Roasted Potatoes
Cottage Cheese and Chive Baked Potato
Quinoa Pilaf
Italia Style Roasted Vegetables
Sugar-Glazed Carrots

SWEET SPOT

Strawberry Rhubarb Pie
Apricot Tartlet
White Chocolate Mousse with Strawberries
Chocolate Cheesecake
Mocha Cream Puff
Peanut Butter Cupcake
Apple Tart no sugar added
Chocolate Mousse N.S.A.

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Master Chef Rudi Sodamin Recommendations

STARTERS • SOUPS • SALADS

Carpaccio of Beef Tenderloin *

olive oil, Reggiano-Parmigiano, whole grain mustard sauce



Green Chile and Corn Chowder

roasted bell pepper, cilantro

MAINS

Pork Buco

tomato sauce, lemon-garlic, mushroom risotto

Seared Scarlet Snapper with Island Fruit Salsa *

corn medley, wild rice pilaf

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

Bay Shrimp Cobb with Celery Slaw

Blue cheese, bacon, green onion, red radish, creamy cider vinaigrette

Carpaccio of Beef Tenderloin *

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

Tomato and Goat Cheese Tart

fresh greens, basil-infused olive oil



Green Chile and Corn Chowder

roasted bell pepper, cilantro

Chicken and Leek Soup

potato, prunes



Chilled Guava and Passion Fruit Soup

almond macaroon



Heart of Romaine Lettuce Niçoise

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

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup “Les Halles”

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Penne with Crisp Pancetta

bell pepper, rosemary, tomato, Fontina cheese

The Chef’s Salad Bowl

smoked ham, Swiss cheese, oven-roasted turkey, casalingo salami, hard-boiled egg, Thousand Island dressing

Seared Scarlet Snapper with Island Fruit Salsa *

corn medley, wild rice pilaf

Grilled NY Strip Loin with Charred Button Onions *

grilled vegetables, olive oil red-skin mashed potatoes

Pork Buco

tomato sauce, lemon-garlic, mushroom risotto

Chicken with Dried Cranberries and Orange Relish

roasted Parisian potatoes, assorted green vegetables



Eggplant and Zucchini Piccata

Mediterranean-flavored roasted peppers, onion couscous, tomato coulis

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



culinary council



vegetarian



responsible seafood

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

lemon cream, lemon garnish

Brownie Hot Fudge Sundae

mint chocolate chip ice cream, 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

Lido Market Dinner

BREAD BOARD

CARVERY SPECIAL

Spiced Lamb Shoulder *
garlic-rosemary jus

CARVERY SANDWICH

Spiced Lamb Shoulder *

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

DISTANT LAND - ITALIAN

Asian *

mixed greens, spinach, tuna, sesame dressing, rice noodles

Pappardelle and Veal Ragoût

Short Rib Porcini Lasagna

Create Your Own Pasta

Pomodoro, Bolognese, Alfredo

HOMESTEAD

New York Steak Garlic Butter

Olive Oil and Pesto Roasted Chicken

Pan-Seared Rainbow Trout *

Lamb Shank, Red Wine Sauce

Vegetable Curry

SIDES

Wild Mushroom Soup

Potato Soup with Kale

Spinach Cream Cheese Baked Potato

Rosemary Roasted Potatoes

Forbidden Rice

Baby Corn Medley

Collard Greens

SWEET SPOT

Butterscotch Panna Cotta

Wild Berries Bread and Butter Pudding

Strawberry Charlotte no sugar added

Cheese and Fruit

Ice Cream Sundae

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