




Lunch





STARTERS

-  **Honeydew Melon and Papaya ^**
ginger sauce
- Pork and Mango Skewers**
cilantro slaw
-  **Cream of Pumpkin Soup**
cinnamon, ginger, nutmeg, cranberry drizzle
-  **Mixed Italian Garden ^**
tomato, roasted vegetables, olives, red onions, mozzarella cheese

make it your main with grilled chicken or salmon

MAINS




-  **Bucatini with Creamy Four-Mushroom Sauce**
button, shiitake, portabella and oyster, Parmesan cheese
- Roasted Chicken Salad Sandwich**
raisins, apple, red onion, celery, almonds, mayonnaise, lettuce, tomato, whole wheat bread, French fries
- Classic All American Burger ***
sautéed mushrooms and onions, Cheddar cheese, bacon
- Monterey and Almond-Crusted Yellowfin Sole**
bok choy with red bell pepper, snow potatoes
- Breaded Lamb Chop**
Mango-chili salsa, red quinoa
-  **Grandmother's Bread Dumplings**
german-style dumplings, mushroom ragout

EXPRESS COMBO

select up to two options below

- Honeydew Melon and Papaya ^
- Pork and Mango Skewers
- Mixed Italian Garden ^
- Cream of Pumpkin Soup
- Half-Roasted Chicken Salad Sandwich
- Mini Classic All American Burger *

SWEETS

- Pecan Pie**
caramel and chocolate sauce
- Banana Napoleon**
sliced banana, chopped almonds
-  **Chocolate Éclair no sugar added**
chocolate custard
- Mango Sundae**
French vanilla ice cream, diced mango, mango sauce, whipped cream
- Ice Cream**
Vanilla • Mint Chocolate Chip
Lime Sherbet • Black Cherry Frozen Yogurt
-  Vanilla •  Mint Chip

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VEGETARIAN



NO SUGAR ADDED

Lido Market Lunch

NEW YORK PIZZA

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

DISTAND LAND - ITALIAN

Rigatoni with Spicy Calabrese Pork Ragout
Bucatini with Creamy Four Mushroom Sauce

DISTAND LAND - AISAN

A Taste of Indonesia
Gado Gado Salad, Bami Goreng
Beef Sumatra, Beef Sate
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, spa bread
Focaccia Spuckle
sun-dried tomato focaccia, Caesar dressing, spicy mustard, roasted bell pepper, Monterey jack, mortadella, prosciutto, tomato, arugula, onion, turkey, gherkins

CARVERY
Roasted Turkey
cranberry sauce

CARVERY SANDWICH
Spiced Lamb Shoulder

HOMESTEAD

MAINS
Fried Chicken Jus
Monterey and Almond Crusted Yellowfin Sole *
Breaded Lamb Chop , Mango-Chili Salsa
Grandmother's Bread Dumplings

SIDES
Cream of Pumpkin Soup
Buttered Parsley Potatoes
Four Cheese and Ham Baked Potato
Mexican Rice
Stewed Root Vegetables
Roasted Fennel

SWEET SPOT

Pecan Pie
Apple tartlet
Mandarin Pavlova
Peach Cheesecake
Raspberry Cream Puff
Chocolate Marshmallow Cupcake
Chocolate clair no sugar added
Strawberry Mousse no sugar added

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

David Burke

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.



Blurring the lines between chef, artist, entrepreneur and inventor, David Burke stands as a leading pioneer in American cooking today. His fascination with ingredients and the art of the meal has fueled a career marked by creativity, critical acclaim and the introduction of revolutionary products and cooking techniques. In addition to his flagship restaurant, David Burke Townhouse, Burke's other properties include Fishtail by David Burke (New York, NY), David Burke at Bloomingdale's (New York, NY), David Burke Kitchen (New York, NY), David Burke's Primehouse (Chicago, IL), Fromagerie (Rumson, NJ) and David Burke Prime (Foxwoods Casino, CT).

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

Fruit Ceviche

papaya, pineapple, mango, lime-mint dressing



Parfait of Salmon and Tuna Tartares *

crème fraîche, salmon caviar, crostini

BBQ Chicken Spring Roll

cucumber-apple slaw, peanuts



Roasted Shallot and Butternut Squash Soup ^

red beet crisps

Pepper Pot with Dumplings

root vegetables, chunks of beef, ginger, garlic



Chilled Blueberry Soup

Crème de Cassis, Champagne

Baby Spinach and Button Mushrooms

oven-roasted tomato, red onion, bacon bits, egg, Gorgonzola

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS



Fusilli Primavera ^

vegetable julienne, white wine cream, Asiago cheese, grilled chicken on request

Tomato and Bread Salad with Tender Chicken Bites

parsley, romaine lettuce, red wine vinegar, olive oil



Seared Kingfish

saffron risotto, mussels, clams, peppers

Prime Rib of Beef au Jus *

green bean almandine, sugar-glazed carrots, baked potato

Sautéed Pork Chop

plum chutney, kale quinoa



CLASSIC: Rosemary Roasted Chicken

carrots, green beans, herb stuffing



Asian Vegetable Noodles

scallions, bell pepper, snow peas, sesame oil

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

Brownie Bread Pudding

mint-infused berry compote

Berry Snow Cap

berry compote, sweet biscuit, meringue

Warm Caribbean Rum Cake

vanilla ice cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango Blueberry Crisp

French vanilla ice cream

Cheese and Fruit

Gorgonzola, Pont-l'Évêque, Fiscalini Cheddar, Edam

Sliced Fruit Plate

selection of fresh fruit



Apple Streusel no sugar added

cinnamon apples, whipped cream

Mango Sundae

French vanilla ice cream , diced mango, mango sauce, whipped cream

Ice Cream

Vanilla • Pistachio

Raspberry Sorbet • Chocolate Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

After Eight Cordial in souvenir glass 6.95

Kahlua, Crème de Menthe Green and Bailey's Irish Cream

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

Holler *

roasted lamb, Greek yogurt dressing, pickled cucumbers, arugula, tomato, feta, sour dough baguette

WILD HARVEST

SIGNATURE SALAD

Chop Chop

Caesar

Cob

Asian

DISTAND LAND – ITALIAN

Fusilli Primavera

Baked Pasta

Create Your Own Pasta

Marinara, Bolognese, Alfredo

HOMESTEAD

Lemon Sage Roasted Chicken

Seared Kingfish*

Prime Rib of Beef au Jus *

New York Steak Garlic Butter *

Asian Vegetable Noodles

SIDES

Roasted Shallot and Butternut Squash Soup

Pepper Pot with Dumplings

Broccoli and Ricotta Baked Potato

Mashed Boniato White Sweet Potato

Sautéed Spatzle

Sauteed Savoy Cabbage

Broccoli Florets

SWEET SPOT

Berry Snow Cap

Caribbean Rum Cake

Apple Streusel no sugar added

Cheese and Fruit

Ice Cream Sundae

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