



Lunch




STARTERS

-  **Fresh Fruit with Peach Schnapps** ^
grilled peach, strawberries, assorted fruit
- Seafood Croquette**
ravigotte dip
- Bacon Cheddar Cheese Soup**
bacon, cheddar, mustard
-  **Southwest Gourmet Greens**
avocado, tomato, roasted corn, red onion, tortilla strips

make it your main with grilled chicken or salmon

MAINS




- Ziti with Sautéed Andouille Sausage**
olive oil, garlic, roasted bell pepper, red onion, marinara, cayenne
- Prosciutto and Fresh Mozzarella Panini**
roasted red pepper, ciabatta, herbed olive oil, tomato and onion salad
- Andouille Burger with Crumbled Blue Cheese** *
caramelized onions, spicy mayonnaise, french fries
- Charred Sugar-Crusted Salmon** *
corn, tri-color bell pepper rice pilaf, green beans with pine nuts
- Orange-Ginger Pork**
jasmine rice, sugar snap peas, scallions
-  **Grilled Haloumi Cheese and Vegetable Tower** ^
white bean and tomato salsa

EXPRESS COMBO

select up to two options below

- Fresh Fruit with Peach Schnapps ^
- Seafood Croquette
- Southwest Gourmet Greens
- Bacon Cheddar Cheese Soup
- Half-Prosciutto and Fresh Mozzarella Panini
- Mini Andouille Burger with Crumbled Blue Cheese *

SWEETS

- Banoffee Pie**
whipped cream, toffee sauce
- Lime-Orange Panna Cotta**
orange zest, chocolate
-  **Almond Fruit Cake**
almond butter cake, cherries, berries, Frangelico whipped cream
- Pear Belle-Hélène**
French vanilla ice cream, poached pear slices, chocolate sauce, whipped cream
- Ice Cream**
Vanilla • Butter Pecan
Lemon Sherbet • Heath Bar Crunch Frozen Yogurt
-  Vanilla •  Butter Pecan

* 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

Oricchiete with Pancetta And Taleggio
Ziti with Saut ed Andouille Sausage
Create Your Own Pasta
Pomodoro, Bolognese, Alfredo

DISTANT LAND - ASIAN

A Taste of Korea
Cold Noodle Salad So Myeon, Duck with Vegetables
Beef Ribs with Korean Soya Sauce *, Vegetable with Egg
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

Ciabatta Torpedo
plain ciabatta with butter , lettuce and Ham
The High nooner (Egg salad, bacon)
Tuna Salad
Tomato, Lettuce, Cheddar Cheese, Rustic Bread
Ham and Cheese
Black Forest Ham, Brie, Arugula, Pesto Mayonnaise, Sour dough
Bread
Roasted Portabella Focaccia
Bell Peppers, Arugula, Goat Cheese, Balsamic Aioli, Olive
Focaccia

CARVERY
Dry Rubbed Beef Brisket
bbq sauce

CARVERY SANDWICH
Roasted Turkey

HOMESTEAD

MAINS
Fried Chicken with jus
Charred Sugar-Crusted Salmon, Honey Mustard Dressing *
Orange-Ginger Pork
Grilled Haloumi Cheese and Vegetable Tower

SIDES
Bacon Cheddar Cheese Soup
Olive Oil Garlic Mashed Potatoes
Pulled Pork and Cheddar Baked Potato
Jack Cheese Polenta
Broccoli with Hollandaise
Baby Carrots

SWEET SPOT

Banoffee pie
Mango Fruit Tartlet
Peach Rice Cloud
Marbled cheesecake
Orange Cream Puff
Double Chocolate Cupcake
Almond Fruit Cake no sugar added
Lemon Mousse no sugar added

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Master Chef Rudi Sodamin Recommendations

STARTERS • SOUPS • SALADS

Caribbean Island Fritters
chili pepper-corn dip, fried plantain

Antillean Seafood Soup
tomato, dumpling, shrimp, snapper, scallops

MAINS

Jerked Pork Tenderloin
peanuts, black beans, rice pilaf, collard greens



CLASSIC: Yankee Beef Pot Roast
roasted parsnip, root vegetables, potato smash

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 Palette des Artistes ^
blueberry, strawberry, Grand Marnier


Italian Prosciutto Ham *
cantaloupe, arugula

Caribbean Island Fritters
chili pepper-corn dip, fried plantain

Antillean Seafood Soup
tomato, dumpling, shrimp, snapper, scallops

Chicken Noodle Soup
chicken, vegetables, vermicelli noodles

 **Chilled Melon Bisque ^**
grenadine, melon pearls

 **Crunchy Jicama and Mango Salad ^**
butter lettuce, cucumber, chili-lime dressing

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Rustic Home-Made Lasagna
chunky tomato sauce, basil

Cobb Salad
chicken breast, avocado, Blue cheese, bacon, tomato, egg, lettuce, signature vinaigrette

Azteca Grilled Shrimp
garlic, chipotle pepper, creamy scallion polenta, roasted bell peppers



CLASSIC: Yankee Beef Pot Roast
roasted parsnip, root vegetables, potato smash

Jerked Pork Tenderloin
peanuts, black beans, rice pilaf, collard greens

Turkey Roast with Giblet Gravy and Cranberry
apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato

 **Curried Vegetable Cutlet**
Indian spices, garbanzo beans, tomato sauce, baby bok choy

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

DESSERTS

Chocolate Fudge Tartlet

roasted pistachios

Mango Cream Horn

chocolate, tropical fruit tartare, ginger, Tahitian vanilla

Strawberry Shortcake

Chantilly cream, basil

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pineapple 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



Chocolate Delight

chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

Peach Melba Sundae

French vanilla ice cream, poached golden peach, Melba sauce

Ice Cream

Vanilla • Tiramisu

Watermelon Sorbet • Raspberry Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Violet Beauregard Cordial in souvenir glass 6.95
Chambord 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

Whole Roasted Turkey
cranberry sauce

CARVERY SANDWICH

Cobb
roasted turkey, Gorgonzola, applewood bacon, fried egg, lettuce,
tomato, cucumber, ranch dressing, rye bun

WILD HARVEST

SIGNATURE SALAD

Chop Chop
Caesar
Cob
Asian

DISTAND LAND – ITALIAN

Rustic Home-Made Lasagna
Baked Pasta
Create Your Own Pasta
Marinara, Bolognese, Alfredo

HOMESTEAD

MAINS

Five Spice Roasted Chicken
Azteca Grilled Shrimp
Jerked Pork Tenderloin
New York Steak Garlic Butter*
Curried Vegetable Cutlet

SIDES

Antillean Seafood Soup
Bourbon Street Chicken Gumbo Soup
Smoked Salmon and Chive Baked Potato
Creamed Chive Potatoes
Creamy Polenta
Vichy Carrots
Brussels Sprouts

SWEET SPOT

Mango Cream Horn
Strawberry Shortcake
Chocolate Delight no sugar added
Cheese and Fruit
Ice Cream Sundae

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