



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.



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
Ziti with Saut ed Andouille Sausage
Create Your Own Pasta
Marinara, Bolognese, Alfredo

DISTANT LAND - ASIAN

A Taste of Korea
Ramen Noodles, Pork Bulgogi
Korean Beef Ribs *, Kim Chi
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 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

CARVERY
Dry Rubbed Beef Brisket
bbq sauce

CARVERY SANDWICH
Roast Pork Leg

HOMESTEAD

MAINS
Fried Chicken with Jus
Charred Sugar-Crusted Salmon *
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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🍴 *Tonight's featured recipes by Culinary Council member*

Rudi Sodamin

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.



Master Chef, Artisan and Culinary Consultant for Holland America Line, Chef Rudi is an internationally respected food authority. He is the most highly decorated chef working on the world's oceans, and one of the industry's most innovative culinarians. Chef Rudi revolutionized culinary practices and perceptions on the most prestigious cruise lines in the world including Cunard Lines and is the author of numerous internationally published cookbooks such as; "Seduction and Spice", "A Taste of Excellence", "A Taste of Elegance", "A Taste of Celebration", and "Culinary Signature Collection - Appetizers". He currently is creating a groundbreaking new title to be published in 2016, in which Chef Sodamin creativity explores and emphasizes food as "art and inspiration. Sodamin is a member of the Academy Culinaire de France, Maitres Cuisiniers de France and Honoree Member Club des Chefs des Chefs.

RECOMMENDED WINES

WHITE

- Stag's Leap Chardonnay, CA**
lightly-spiced apples and citrus notes of tangerine and lemon
- Formation Monterey Sauvignon Blanc, CA**
crisp citrus palate with a dry, refreshing finish
- Chef Rudi Private Label Chardonnay, WA**
buttery citrus flavors



39
39 9.75
29 7.25

RED

- Luigi Bosca "La Linda" Malbec, Argentina**
distinctive, intense with cherry and spice
- Batisiolo Barbera D'asti, Italy**
vinous bouquet, intense and well-balanced
- Chef Rudi Private Label Cabernet Sauvignon, WA**
accents of cranberry, currant and plum

34
39 9.75
29 7.25

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STARTERS • SOUPS • SALADS

Orange and Avocado Carousel ^

lime, cilantro and honey dressing

Seared Ahi Tuna Carpaccio *

jicama chips, papaya-ginger relish

Golden Tomato and Mozzarella

olive oil-basil dressing, toasted focaccia

Caribbean Fish Chowder

roasted red bell pepper, cream, potato, celery, diced pumpkin

Red Bean and Chorizo Soup

porkbelly, leeks, beef broth



Chilled Watermelon Gazpacho

lemon sorbet, lime leaves



Boston Bibb Lettuce

roasted tomato, bell pepper, organic mixed seeds

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Meat Tortellini with Sautéed Spinach

olive oil, garlic, bell pepper, scallions, Roma tomato basil sauce

Sesame Steak Salad *

romaine, soy-glazed oyster mushrooms



Grilled Corvina with Olives, Onions and Peppers *

creamy mascarpone polenta, green beans



Red Wine-Braised Brisket

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

Caribbean Curried Lamb

rice and beans, fried okra



CLASSIC: Fried Chicken

Collard greens, corn on a cob, mashed potato, country gravy



Chana Masala

chickpeas, onion, tomato, turmeric, garlic, chili, garam masala, basmati rice, naan

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 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

Roast Pork Leg

apple sauce

CARVERY SANDWICH

Roast Pork Leg

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

DISTANT LAND - ITALIAN

Meat Tortellini with Sautéed Spinach

Orecchiete with Pork Sugo

Create Your Own Pasta

Pomodoro, Bolognese, Alfredo

HOMESTEAD

MAINS

New York Steak Garlic Butter *

Maple-Soy Glazed Roasted Chicken

Grilled Corvina with Olives, Onions and Peppers *

Caribbean Curried Lamb

Channa Masala

SIDES

Caribbean Fish Chowder

Red Bean and Chorizo Soup

Pulled Pork and Cheddar Baked Potato

Olive Oil Garlic Mashed Potatoes

Creamy Mascarpone Polenta

Asparagus Spears

Sauteed Spinach

SWEET SPOT

Mango Cream Horn

Strawberry Shortcake

Chocolate Delight no sugar added

Cheese and Fruit

Ice Cream Sundae

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