






STARTERS • SOUPS • SALADS

- Bay Shrimp Cobb with Celery Slaw**
Blue cheese, bacon, green onion, red radish, creamy cider vinaigrette
-  **Sweet Tomato and Fresh Buffalo Mozzarella** GOURMET VEGETARIAN
Drizzled with aged balsamic vinegar and virgin olive oil under a
- Garlic Chicken Spring Roll**
cucumber-apple slaw, peanuts, sweet n' sour sauce
- Cheddar and Beer Soup**
scallions, cheese twist
- Chicken and Corn Soup**
smoked chicken, roasted corn, scallions, bell pepper, mushrooms
- Chilled Apricot Soup with Snow Egg**
Champagne, cinnamon, meringue
-  **Assorted Garden Greens** GOURMET VEGETARIAN
hearts of palm, carrot, tomato, scallion

HOLLAND AMERICA LINE SIGNATURES

- French Onion Soup "Les Halles"**
Gruyère cheese crouton
- Classic Caesar Salad**
Parmesan cheese, garlic croutons, anchovies

MAINS

- Spaghetti Puttanesca**
marinara sauce, anchovies, capers, black olives, garlic, oregano
- Brazilian Shrimp Salad**
sautéed bell peppers, onion, tomato, mixed greens, parsley-cilantro vinaigrette
- Grilled Yellowfin Sole with Olives, Onions and Peppers ***
creamy mascarpone polenta, green beans
- Short-Rib with Smoked Onion**
black pudding
- Braised Veal with Parmesan Polenta**
green beans and dates
- Parmesan-Crusted Chicken Breast**
honey-Dijon mustard sauce, basil-scented mashed potatoes, sugar snap peas
-  **Spicy Vegetarian Chow Mein** GOURMET VEGETARIAN
egg noodles, shiitake mushrooms, scallions, snow peas, bean sprouts, spicy red chili peppers, soy ginger sauce

HOLLAND AMERICA LINE SIGNATURES

-  **Grilled Salmon with Ginger-Cilantro Pesto ***
basmati rice, Swiss chard, garlic cherry tomatoes
- Grilled New York Strip Loin ***
cauliflower gratin, green peppercorn sauce
- Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus



DESSERTS

Caramel Chocolate Toffee

A sweet pastry topped with toffee and finished with a mild chocolate ganache

Banana Napoleon

caramelized puff pastry, sliced fresh banana

Warm Spiced Mulled Fruit

wine poached apple, plum, fig and pear, vanilla ice cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry Crisp

French vanilla ice cream

Cheese and Fruit

Gorgonzola, Humboldt Fog, Beecher's Marco Polo, Old Amsterdam

Sliced Fruit Plate

selection of fresh fruit

Lemon Torte no sugar added

Fluffy white sponge layered with a refreshing lemon cream and topped with a candied lemon garnish

Apple Sundae

French vanilla ice cream, cinnamon-spiced apples

Ice Cream

Vanilla • Cookies N Cream

Watermelon Sorbet • Strawberry Frozen Yogurt

 Vanilla •  Neapolitan

AFTER DINNER DRINKS

Banana Split Cordial in souvenir glass

5.95

Crème de Banana, Crème de Cacaó & Amaretto

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections