




## STARTERS • SOUPS • SALADS

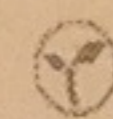
**Bay Shrimp Cocktail**  
Cognac-cream cocktail sauce


**Ham with Celeriac and Apple Salad**  
Thin slices of ham accompanied by a crisp salad of celeriac and apple with a tangy lingonberry compote

**Lime-Marinated Grilled Scallops**  
Tender scallops fresh from the grill, garnished with orange segments and a chipotle-orange dressing

**Steak House Soup**  
beef broth, steak, root vegetables

 **Dos Frijoles Soup** GOURMET VEGETARIAN  
kidney and black beans, garlic, chili, cumin, orange zest

 **Sun-Dried Tomato Gazpacho** GOURMET VEGETARIAN  
Accented with buffalo mozzarella

 **Baby Oak and Iceberg** GOURMET VEGETARIAN  
caramelized apple wedges, corn kernel, organic mixed seeds

## HOLLAND AMERICA LINE SIGNATURES

**French Onion Soup "Les Halles"**  
Gruyère cheese crouton

**Classic Caesar Salad**  
Parmesan cheese, garlic croutons, anchovies

## MAINS

**Linguine with Clams and Tomato**  
Manila clams, white wine sauce, Roma tomato, basil

**California Turkey Salad**  
iceberg lettuce, grilled turkey, Monterey Jack cheese, Cheddar cheese, black olives, sun-dried tomato and a creamy chili dressing

**Blackened Ahi Tuna Oaxaca-Style \***  
creamed jalapeno corn, sautéed green beans, chipotle rice


**Roast Strip Loin with Horseradish Crust \***  
Served with broccoli spears, roasted potatoes and savory garlic butter

**Breaded Pork Chop alla Milanese**  
tomato concassée, mixed fresh vegetables, saffron rice

**Coq au Vin**  
red wine, mushrooms, onions, bacon, parsnip purée

 **Oven-Baked Eggplant Parmigiana** GOURMET VEGETARIAN  
Provolone cheese, spaghetti, marinara sauce, fried basil

## 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

**Chocolate Caramel Tart**  
crushed honeycomb, tuile cookie

**Banana and Coconut Cream Trifle**  
Chocolate-coated almond macaroons layered with sliced banana and coconut cream custard, adorned with slices of sugared banana


**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 Nage, 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 • Piña Colada

Passion Fruit Sorbet • Heath Bar Crunch Frozen Yogurt

 Vanilla •  Choco Chip

## AFTER DINNER DRINKS

**Mocha Mint Cordial** in souvenir glass 5.95  
Kahlua, Crème de Menthe and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections