STARTERS • SOUPS • SALADS

REGIONALLY INSPIRED

CHICKEN AND SWISS CHARD SOUP
combined in a flavorful chicken broth and topped with toasted coconut

EGGPLANT HUMMUS DIP
whole-wheat pita chips

PORK TATAKI
roasted garlic wasabi, yuzu juice

TOMATO AND ZUCCHINI BISQUE
crème fraîche, basil

COD AND SALMON FISH CAKE
frizzled leeks, tomato, capers, parsley oil

ORANGE AND RADICCHIO SALAD
frisée, mâche, olives, feta, red onion

MAINS

REGIONALLY INSPIRED

PORK MEATBALLS WITH CASSAVA CRUMBS
beans and rice, citrus rum sauce, vegetable medley

RIGATONI CAPRESE
tomato, basil, bocconcini mozzarella

GRILLED CHINESE FIVE SPICE SALMON AND CRISPY TORTILLA SALAD *
romaine lettuce, cucumber, tomato, scallions, ginger-lime dressing

COBIA CAPONATA
risotto verde, red pepper oil

SHRIMP AND CRAB FRIED RICE
sweet corn, scallions, egg, green peas, ham

GRILLED-HERB FLAT IRON STEAK *
caramelized red onions, sautéed mustard greens, parsnip mash

PARMESAN-CRUSTED CHICKEN BREAST
basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

BAKED SPINACH AND RICOTTA LASAGNA
tomato coulis, Parmesan, mozzarella

gluten-free non-dairy vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

AVAILABLE DAILY

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

OVEN-ROASTED CHICKEN GF
quinoa pilaf, herb roasted vegetables, jus

BROILED NEW YORK STRIP LOIN *
cauliflower gratin, green peppercorn sauce

GRILLED SALMON WITH GINGER-CILANTRO PESTO * GF
basmati rice, Swiss chard, garlic cherry tomatoes

MAINE LOBSTER
$20

BROILED WHOLE LOBSTER WITH SOFRITO SAUCE
red mojo, black bean-coconut rice, fried plantains, sautéed vegetables

STONE CRAB
$40

FLORIDA STONE CRAB CLAWS
Dijon aioli, lime

DRINKS

James Sucklings'
WINE SELECTIONS

WHITE

MEIOMI ROSE $62
California- Watermelon, orange peel, stone fruit and strawberry with a vibrant finish

RED

BOOM BOOM SYRAH $56
Washington - Blackberries, smoked meat, white pepper and savory herbs. Very Complex

An $18 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. A 15% service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices subject to change.

DESSERTS

Chocolate Avalanche Cake

chocolate cake enhanced with fudge sauce

Caribbean Rum Cake
Served with vanilla ice cream

Butterscotch Panna Cotta
chocolate sauce

Crème Brûlée
Grand Marnier-scented custard, caramelized sugar

Rhubarb Crisp
French vanilla ice cream

Cheese and Fruit
Maytag Blue, Brie de Nage, Dutch Hallow Dulcet, Gouda

Sliced Fruit Plate
selection of fresh fruit

Tiramisu no sugar added
Clouds of light mascarpone cream on

coffee and Kahlúa-soaked sponge cake

Blackberry Pie Sundae
vanilla ice cream, blackberry topping, almond streusel, whipped cream

Ice Cream
Vanilla or Coconut

Lemon Sorbet or Mixed Berry Frozen Yogurt

Vanilla Butter Pecan

AFTER DINNER DRINKS

Banana Split Cordial in souvenir glass — 7.50
Crème de Banana, Crème de Cacao & Amaretto

Espresso — 2.50
Cappuccino — 3.50

ask your beverage server for additional drink selections

gluten-free non-dairy vegetarian

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