December 23, 2018

STARTERS • SOUPS • SALADS

REGIONALLY INSPIRED

JICAMA AND MANGO SALAD
butter lettuce, cucumber, cilantro

HONEY PINEAPPLE
Dice pineapple dusted with toasted coconut

CARPACCIO OF BEEF TENDERLOIN
olive oil, Reggiano-Parmigiano, whole grain mustard sauce

HAZELNUT CRUSTED BRIE
huckleberry compote, frizzled onions

CREAM OF FIVE ONIONS SOUP
A delightful combination of onions
gently simmered with vegetable stock, garnished with scallions

CHICKEN PHO WITH LIME AND RICE STICK NOODLES
coconut milk broth, cilantro, galangal, mint, bean sprouts, Serrano chilies

MAINS

REGIONALLY INSPIRED

SHRIMP-CHORIZO JAMBALAYA
bell peppers, scallions, tomato

BAKED ZITI WITH SAUSAGE AND SUN-DRIED TOMATO
ricotta, spinach, mild Italian sausage, sun-dried tomato, marinara

SANTA FE SALAD
lime-marinated turkey, corn, black beans, cheese, tortilla strips, tomato, mixed lettuces, spicy peanut-cilantro vinaigrette

GRILLED CORVINA WITH OLIVES, ONIONS AND PEPPERS *
creamy mascarpone polenta, green beans

FILET OF BEEF WELLINGTON *
Madeira sauce, duchess potatoes, green beans, sugar snap peas, carrots

SAUTEED PORK CHOP
Kale quinoa, plum chutney

CHEF RUDI'S CLASSIC SOUTHERN FRIED CHICKEN
corn on the cob, green beans, mashed potatoes, country gravy

CHILE RELLENOS
poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

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.

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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

Jamesucklings'
WINE SELECTIONS

WHITE

CLOUDY BAY SAUVIGNON BLANC $79
New Zealand - A vibrant mix of kaffir lime, lemon zest and nectarine aromatics intermingle with bright orange blossom perfume flavors and a hint of honey

RED

LABOURÉ-ROI POMMARD $74
France- Classic Burgundian Pinot Noir with elegant, gentle red fruit

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.

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DESSERTS

Chocolate Mousse
coconut macaroon, passion fruit

Nutella Cheesecake
graham cracker crust

Passion Fruit Panna Cotta
rice tuille, vanilla sauce

Crème Brûlée
Grand Marnier-scented custard, caramelized sugar

Peach Crisp
French vanilla ice cream

Cheese and Fruit
Gorgonzola, Brie, Gouda, Manchego

Sliced Fruit Plate
selection of fresh fruit

Raspberry Mousse Torte no sugar added
vanilla sponge cake, raspberry mousse

Cherry Jubilee Sundae
French vanilla ice cream, cherry compote, whipped cream, toasted almonds

Ice Cream
Vanilla or Red Cactus Pear Ice Cream

Mango Sorbet or Black Cherry Frozen Yogurt

Vanilla Mint Chip

AFTER DINNER DRINKS

B-52 Cordial in souvenir glass — 7.50
Kahlua, Grand Marnier, Bailey's Irish Cream

Espresso — 2.50

Cappuccino — 3.50

ask your beverage server for additional drink selections

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