
FIRST

Tomato Broth with Spicy Lemongrass Chicken
kaffir lime, cilantro

Lobster Bisque
crème fraîche, aged cognac

Jumbo Shrimp Cocktail
brandy horseradish cocktail sauce

Caesar Salad
heart of romaine, Parmesan, garlic croutons, anchovies, house-made dressing

Spinach Arugula Salad 
avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola, air dried
apples

Beefsteak Tomato and Basil 
red onion, pesto, extra virgin olive oil, balsamic reduction

Crab Cakes
spiral shaved cucumber, sweet chili-mustard sauce

* **Ossetra Malossol Caviar (\$70 Supplement)**
crème fraîche, buckwheat blini

* **Steak Tartare**
finely-chopped Double R Ranch beef, parsley, cornichon, capers, red onion

 Vegetarian

* The US Food and Drug Administration advises that consuming raw or undercooked meat, seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.

LAND

* Double-Cut Kurobuta Pork Chop
olive oil, rosemary, garlic, sherry vinegar, crushed red pepper

* Grilled Colorado Lamb Chops
spiced apple chutney, fresh mint sauce

Roasted Jidori Chicken with Porcini Mushrooms
cider vinegar jus, quinoa-forbidden rice cake, mâche salad, toasted pistachio nuts

Baked-stuffed Eggplant 
zucchini, onion, eggplant, tomato, creamy polenta

Wild Mushroom Ravioli 
pesto cream sauce

Roasted Pumpkin Risotto 
mascarpone cheese, Swiss chard



Located in Washington State, the “Double R Ranch’ is widely recognized as the premier beef brand in the Northwest, part of sustainable beef production that supports numerous family farms and ranches. Their beef is hand selected to include only USDA Choice and higher levels of marbling.

- * 7 oz. Petite Filet Mignon
- * 10 oz. Filet Mignon
- * 12 oz. New York Strip Steak
- * 18 oz. Bone-in Rib Eye Steak
- * 23 oz. Porterhouse

* President’s Cut (\$59 Supplement)
Holland America Line’s President Orlando Ashford has handpicked a signature cut of steak for the discerning food lover. Our 36 oz. bone-in rib eye takes indulgence to a new level, and can be savored on your own or shared.

All steaks are served with your choice of hand-crafted sauce:
béarnaise, green peppercorn, hollandaise, horseradish-mustard, maitre d’ garlic butter, sun-dried tomato

Make it Surf and Turf by adding a 5 oz. Lobster Tail (\$10 Supplement)

SEA

* Broiled Alaskan King Salmon
lemon garlic herb splash

Steamed Alaska King Crab Legs
drawn butter

* Cedar Planked Halibut with Shrimp Scampi
roasted garlic, cilantro butter

West Coast-Style Seafood Cioppino
clams, mussels, shrimp, Alaskan crab, halibut, tomato broth

12 oz. Maine Lobster Tail (\$20 Supplement)
steamed or broiled, lemon-garlic butter

SIDES TO SHARE

Creamed Spinach 

Sautéed Mushrooms 

Roasted Baby Carrots 

Grilled Asparagus 

Sautéed Brussels Sprouts with Parmesan and Pancetta

Classic Whipped Potatoes 

Shoestring Fries with Truffle Aioli 

Jumbo Baked Idaho Potato 
(individual serving)

 Vegetarian

A charge of \$15 will be added to your check per additional entrée ordered.

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DESSERT

Not-So-Classic Baked Alaska
Ben and Jerry's Cherry Garcia ice cream, Bing cherries jubilee

Grand Marnier Chocolate Volcano Cake
whipped cream, orange zest

Pinnacle Soufflé
vanilla soufflé, mixed berry compote base, molten Drambuie cream truffle

Creamy Home-made Raspberry Cheesecake
fresh berries

Lemon-Brûlée Tart
blueberry whipped cream

Fresh Berries
sabayon sauce

Premium Ice Cream or Sorbet

Assortment of International Cheeses

COFFEE & TEA

We proudly serve Beukenhorst French press coffee, espresso beverages,
and Harney & Sons tea varieties

espresso - 1.75 cappuccino - 2.25 extra shot - .50

PORTS & DESSERT WINES

Warre's Otima 10	7
Smith Woodhouse Reserve	7
Dows Late Bottle Vintage	8.50
Grahams Six Grapes	10.50
Warre's Warrior	10.25
Errázuriz, Sauvignon Blanc, Late Harvest	10
Chateau D' Yquem Premier Grand Cru Sauternes 480/375ml	

COGNACS & ARMAGNAC

Hennessy V.S.	8.50
Courvoisier V.S.O.P.	9
Armagnac	9.50
Rémy Martin V.S.O.P.	11.50
Courvoisier Napoleon	11.50
Rémy Martin XO	19
Rémy Martin Louis XIII -- 1 ounce	105

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 are subject to change.
