

STARTERS • SOUPS • SALADS

REGIONALLY
INSPIRED

SEAFOOD CHOWDER
assorted seafood flavored with cream topped with
crackers

GRILLED ASPARAGUS AND ARTICHOKE
hazelnut-yogurt

PROSCIUTTO AND CAPONATA
smoked olive oil, sundried tomato bread stick

SHRIMP IN TANGERINE
purple potato puree

TORTILLA SOUP WITH MUSHROOMS
button, oyster and shiitake mushrooms, vegetable broth, tomatoes, diced
avocado, watercress, chipotle chili, goat cheese

BOSTON LETTUCE WITH CRUMBLED GORGONZOLA CHEESE
toasted garlic croutons, chives, tomato

REGIONALLY
INSPIRED

CARIBBEAN SEAFOOD PEPPER POT
rockfish, calamari, tumeric rice, shellfish broth

ORECCHIETTE WITH ITALIAN SAUSAGE AND ESCAROLE
white wine, diced Roma tomatoes, lemon cream, Pecorino Romano

BRAZILIAN SHRIMP SALAD
sautéed bell peppers, onion, tomato, mixed greens, parsley-cilantro vinaigrette

CORNFLAKE CRUSTED HAKE
boiled new potatoes, sautéed vegetable medley, remoulade

PRIME RIB OF BEEF AU JUS *
green bean almandine, sugar snap peas, carrots, baked potato

GRILLED MOLASSES LAMB CHOPS *
garlic mango chutney, green beans, roasted shallots, Vichy carrots, scalloped
potatoes



CURRY COCONUT CHICKEN
snow peas, eggplant, zucchini, pimientos, opal basil, lemongrass, lime juice, mild
red curry, coconut milk

ROASTED BEET RISOTTO 
arugula salad, pine nuts

MAINS

 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.

<div><div>FRENCH ONION SOUP</div><div>Gruyère cheese crouton</div></div> <div><div>CLASSIC CAESAR SALAD</div><div>Parmesan cheese, garlic croutons, anchovies</div></div> <div><div>TURKEY SCALOPPINI </div><div>mashed sweet potato, roasted root vegetables, sherry jus</div></div> <div><div>BROILED NEW YORK STRIP LOIN *</div><div>cauliflower gratin, green peppercorn sauce</div></div> <div><div>GRILLED SALMON WITH GINGER-CILANTRO PESTO * </div><div>basmati rice, Swiss chard, garlic cherry tomatoes</div></div>	
<div><div>MAINE LOBSTER</div><div>\$20</div></div>	<div><div>BROILED WHOLE LOBSTER WITH SOFRITO SAUCE</div><div>red mojo, black bean-coconut rice, fried plantains, sautéed vegetables</div></div>
<div><div>STONE CRAB</div><div>\$40</div></div>	<div><div>FLORIDA STONE CRAB CLAWS</div><div>Dijon aioli, lime</div></div>
<div><div><div>Jam es Sucklings'</div><div>WINE SELECTIONS</div></div><div><div>WHITE</div><div><div>FERRARI-CARANO CHARDONNAY \$74</div><div>California- Notes of hazelnut, oak, pineapple and peach</div></div><div><div>RED</div><div><div>SILVERADO CABERNET SAUVIGNON \$84</div><div>California - Dark cherry and blueberry with round supple fruit, full body and silky tannins</div></div></div></div></div>	

AVAILABLE DAILY

DRINKS

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.