STARTERS • SOUPS • SALADS

REGIONALLY INSPIRED

CARIBBEAN ISLAND FRITTERS
white fish, shrimp, chili pepper-corn dip, fried plantain

SEAFOOD DEVILED EGGS *
smoked salmon, crab, honey mustard dressing

CROSTINI WITH FRESH TOMATO, BASIL AND PROSCIUTTO
Parmesan cheese, balsamic reduction, extra virgin olive oil

CHICKEN NOODLE SOUP
chicken, vegetables, vermicelli noodles

SPLIT PEA AND HAM SOUP
leeks, celeriac, sausage

APPLE SALAD WITH CANDIED WALNUTS
green leaf lettuce, orange, pomegranate

MAINS

REGIONALLY INSPIRED

CARIBBEAN 'JERK' CHICKEN BREAST
Jamaican peas and rice, grilled pineapple spears

RUSTIC HOME-MADE LASAGNA
chunky tomato sauce, basil

COBB SALAD
chicken breast, avocado, Blue cheese, bacon, tomato, egg, lettuce

GRILLED FRESH SEABREAM WITH ANCHO CHILI SAUCE *
creamy polenta, sautéed carrots and green beans

BAKED CRAB CAKES
black bean-mango salsa, creamy jalapeno Jack cheese grits

SAUTÉED CALF'S LIVER WITH APPLES AND PANCETTA *
caramelized onion, sautéed spinach, crispy potato pancake

CHEF RUDI'S CLASSIC YANKEE BEEF POT ROAST
roasted parsnip, root vegetables, potato smash

CURRIED VEGETABLE CUTLET
Indian spices, garbanzo beans, tomato sauce, baby bok choy

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
quinoa pilaf, herb roasted vegetables, jus

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

GRILLED SALMON WITH GINGER-CILANTRO PESTO *
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

CONUNDRUM $44
California - Ripe tropical flavors folded into a creamy backdrop

RED

SOLAR VIEJO RIOJA $48
Spain – Fruity notes of raspberries and ripe strawberries. Good length and medium bodied

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.