December 21, 2018

STARTERS • SOUPS • SALADS

REGIONALLY INSPIRED

BLACK BEAN SOUP
garlic, cumin, mango salsa

THAI BEEF AND PICKLED PAPAYA
scallions, cilantro, lime

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA
aged balsamic vinegar, olive oil, basil, focaccia

CURRIED VEGETABLE EMPANADAS
Pumpkin, butternut squash tossed with cumin

CHEF RUDI'S CLASSIC FRENCH ONION SOUP WITH SHORT RIB
Gruyère cheese crouton

ROASTED BEET AND BLUE CHEESE SALAD
bibb lettuce, avocado, cherry tomatoes, red bell peppers

MAINS

REGIONALLY INSPIRED

JERK LAMB SHANK
boniato mash with green beans

SPAGHETTI PUTTANESCA
marinara sauce, anchovies, capers, black olives, garlic, oregano

BARBECUE CHICKEN SALAD
avocado, tomato, corn, black beans, cucumber, romaine, barbecue Ranch dressing, onion strings

MUSTARD CRUSTED TUNA WITH ONION RINGS *
tomato-shrimp vinaigrette, honey-soy glazed carrots

PETITE BEEF TENDER WITH MUSHROOM SAUCE *
Creamy mashed potato and grilled vegetable medley

BAKED SEAFOOD MACARONI
mussels, shrimp, marscapone, scallions, dill

OVEN-ROASTED QUAIL
spinach-goat cheese stuffing, shiitake mushroom risotto, glazed pineapple

OVEN-BAKED EGGPLANT PARMIGIANA
Provolone cheese, spaghetti, marinara sauce

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
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

NOBILO SAUVIGNON BLANC $45
New Zealand – Pineapple and grapefruit linger on palate with a full and zesty finish

RED

SEXTANT ZINFANDEL $58
California - Juicy brambleberries with blackberry, raspberry and earthy notes of sage and leather

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 Croquant Praline
Cocoa powder

Banana Tatin
vanilla ice cream

Caramelized Pineapple
coconut mousseline

Crème Brûlée
Grand Marnier-scented custard, caramelized sugar

Pineapple Crisp
French vanilla ice cream

Cheese and Fruit
Maytag Blue, Brie de Nagis, Ossau Iraty , Manchego

Sliced Fruit Plate
selection of fresh fruit

Cheesecake no sugar added
cream cheese, vanilla, strawberry

White Chocolate Sundae
vanilla ice cream, white chocolate ganache, butterfingers, whipped cream

Ice Cream
Vanilla or Macadamia

Pineapple Sorbet or Strawberry Frozen Yogurt

Vanilla Chocolate Chip

AFTER DINNER DRINKS

Southern Belle Cordial in souvenir glass 7.50
Grand Marnier & Southern Comfort

Espresso 2.50
Cappuccino 3.50

ask your beverage server for additional drink selections

gluten-free non-dairy vegetarian

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