

STARTERS • SOUPS • SALADS

REGIONALLY  
INSPIRED

ROASTED ROMA TOMATO SOUP  
basil cream

SCALLOP APPLE-REMOULADE  
cider, endive, red radish

MOZZARELLA AND ZUCCHINI  
pine nuts, balsamic reduction, extra virgin olive oil

CHICKEN, HAM, PARMESAN CROQUETTE  
spiced saffron aioli

CHICKEN AND CHORIZO SOUP  
Spanish rice, saffron, carrots, bell peppers

CHOPPED FARMER'S SALAD  
romaine, red onion, olives, tomato, cucumber, green beans, apple,  
organic seed mix

REGIONALLY  
INSPIRED

JERKED PORK TENDERLOIN  
peanuts, black beans, rice pilaf, collard greens

BUCATINI CAPONATA  
eggplant, olives, tomato, garlic, bell pepper, capers, basil, toasted pine nuts,  
Parmesan cheese

SALADE NIÇOISE  
mixed greens, green beans, steamed potatoes, cucumber, tomato, onion, olives,  
vinaigrette

CARIBBEAN MANGO HABANERO MOJO GRILLED MAHI-MAHI \*  
black bean rice, broccoli, island fruit salsa

BEEF SHORT RIB STROGANOFF  
egg parsley noodles, turnips and carrots

SHRIMP DIABLO  
cilantro rice, guajillo chilies, chipotle, tomato

LIME-HERB CRUSTED TURKEY TENDERLOIN  
creamed corn, rice croquette, cranberry-shallot sauce

EGGPLANT CANNELLONI PARMIGIANO   
asparagus risotto

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.

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

Jam es Sucklings'

WINE SELECTIONS

WHITE

MICHEL REDDE LA MOYNERIE POUILLY-FUMÉ \$64

France - rich raspberry flavors with structured, full body and lush finish

RED

PETER LEHMANN PORTRAIT SHIRAZ \$59

Australia- A bouquet of dark forest fruits with a hint of chocolate and vanilla, full-bodied and rich flavored with soft, velvet tannins

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.