

REGIONALLY
INSPIRED

SHANGHAI RIBS

Chinese pickled cabbage salad, tamarind chutney

BAY SHRIMP COBB WITH CELERY SLAW

Blue cheese, bacon, green onion, red radish, apple cider

GOAT CHEESECAKE WITH RED ONION JAM

puff pastry crust

CHEF RUDI'S CLASSIC FRENCH ONION SOUP WITH SHORT RIB

Gruyère cheese crouton

CHICKEN PHO WITH LIME AND RICE STICK NOODLES

coconut milk broth, cilantro, galangal, mint, bean sprouts, chilies

CHOPPED FARMER'S SALAD

romaine, red onion, green olives, tomato, cucumber, green beans, apple,
organic seed mix

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GENERAL TSO'S CHICKEN 
peanuts, sesame, cilantro jasmine rice

ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT
tomato, garlic, Asiago cheese

SPICY PEANUT-CILANTRO SALAD
lime-marinated turkey, corn, black beans, cheese, tortilla strips, tomato

GRILLED CORVINA WITH OLIVES, ONIONS AND PEPPERS *
creamy mascarpone polenta, green beans

RED WINE-BRAISED BRISKET
paprika onions, mashed potatoes, snow peas, carrots, broccoli

BERKSHIRE PORK LOIN WITH SAGE AND SAUSAGE
forest mushrooms, sherry vinegar reduction, asparagus

ASIAN VEGETABLE NOODLES  
scallions, bell pepper, snow peas, sesame oil

MAINS

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 GINGER AND LEMON GRASS BUTTER

soy, ginger, sesame glaze, crab fried rice, stir fried vegetables

PRESIDENT'S CUT TOMOHAWK STEAK

\$75

36 OZ. BONE-IN RIB EYE *

Holland America Line's President, Orlando Ashford, handpicked this signature cut.

roasted potatoes, seasonal vegetables and peppercorn sauce

