STARTERS • SOUPS • SALADS

REGIONALLY INSPIRED

MIZUNA LETTUCE AND BAMBOO SHOOT SALAD GF ND

avocado, red onions, red bell peppers

CARPACIO OF BEEF TENDERLOIN *

Olive oil, reggiano-Parmigiano, whole grain mustard sauce.

FRESH FRUIT MEDLEY

a composition of sweet melon, papaya and pineapple
Accented with rum flavor and a minted low-fat lemon yogurt.

CHICKEN TIKKA

cucumber, tomato, red onion

DOUBLE-BAKED POTATO SOUP

cheddar cheese, chive, bacon bits

CHICKEN CORN SOUP GF ND

smoked chicken, roasted corn, scallions, bell pepper, mushrooms

REGIONALLY INSPIRED

PAD SEE EW ND

flat rice noodle, beef, scallions, broccoli

REGIONALLY INSPIRED

PAD SEE EW
flat rice noodle, beef, scallions, broccoli

MAINS

YUCATÁN CHICKEN SALAD
mesclun mixed greens, jicama, orange slices, cilantro, avocado, salsa vinaigrette

KINGFISH WITH BLACK OLIVE MOUSSE *
couccous, basil, tomato, greens, fried zucchini

ROASTED STRIPLOIN OF BEEF WITH YORKSHIRE PUDDING *
Potatoes ,honey-glazed parsnips, cheese cauliflower

VEAL RUMP WITH SPICED PRUNES *
Smoked bacon, cheese croquettes, braised leeks, mustard reduction.

QUAIL WITH APRICOT BREAD STUFFING
port wine reduction, Savoy cabbage, roasted potatoes, Grand Marnier

WHOLE-WHEAT MUSHROOM CRÊPES
brown rice pilaf, crème fraiche

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

OVEN-ROASTED CHICKEN GF
quinoa pilaf, herb roasted vegetables, jus

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

GRILLED SALMON WITH GINGER-CILANTRO PESTO * GF
basmati rice, Swiss chard, garlic cherry tomatoes

AVAILABLE DAILY

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