

REGIONALLY
INSPIRED

EBI SHRIMPS WITH LIME GLAZE
avocado-slaw

SEARED BLACK PEPPER DUCK BREAST * 
apple-celeriac salad and lingonberry cream

GRILLED VEGETABLES AND ASIAGO  
olive oil, balsamic vinegar reduction

CITRUS-CHICKEN MEATBALL SOUP
mint, orzo, oregano

COUNTRY-STYLE LENTIL SOUP 
garden vegetables, sausage

TOMATO ROMAINE SALAD   
cucumber, carrot, hearts of palm

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SINGAPORE STYLE NOODLES

Chinese barbeque pork, shrimp skewer

TRI TIP OF BEEF WITH CARAMALIZED SHALLOTS *

red wine sauce , mashed potatoes and spring vegetables

CHICKEN, PAPAYA AND AVOCADO SALAD

lime juice, walnut oil vinaigrette, watercress, walnuts

SPICE-RUBBED MAHI-MAHI STEAK *

lemon couscous, savory greens

CALF'S LIVER WITH BALSAMIC ONIONS *

smashed red skin potatoes, roasted Brussels sprouts, bacon

TURKEY ROAST WITH GIBLET GRAVY AND CRANBERRY

apple-pecan stuffing, glazed carrots, Brussels sprouts, candied sweet potato

BAKED-STUFFED EGGPLANT

ragoût of zucchini, onion, eggplant, tomato

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

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