

THE Lido RESTAURANT

Lunch Menu

Pizza

Four Cheese • Double Pepperoni
Pepperoni, Sausage, Mushroom and Olives

Pasta Bar

Lasagna Al Forno
Linguini • Penne
Marinara • Bolognese • Alfredo

Asian Corner

Tropical Fruit Salad • Sushi Bar
FEATURING
A Taste of Thailand
Papaya Salad • Thai Chicken Salad
Tom Yam Kung
Spicy Vegetable with Asparagus • Thai Chicken Basil • Pork in Coconut
Chu Chee Fish Curry • Seafood in Red Curry
Jasmine Rice Plain • Thai Fried Rice • Pad Thai Noodles

Chilled Specials

HAL Stuffed Super Deli • Italian Grinder • Hal XL Sub
Vegetable Baguette

South Western Mozzarella Salad
Spicy Roast Duck Salad
Beet Salad with Arugula and Lemon Ginger Dressing
Penne Salad with Prosciutto and Pear
Shrimp and White Bean Salad

Cantaloupe • Pineapple • Fresh Fruit with Berries

Bistro Specials

Cream of Broccoli GOURMET VEGETARIAN
* Pan-Seared Salmon Fillet
Crispy Country-Style Buttermilk Chicken
Quinoa and Sweet Potato Cakes GOURMET VEGETARIAN
Green Beans with Pesto • Colossal Crisp French Fries
Fingerling Potatoes • Almond Jasmine Rice

Our Carving Dish

* Roasted Strip Loin with Horseradish Cream
Rotisserie Chicken

Desserts

Fruits of the Forest Pie • Danube Wave • Strawberry Tartlet
New York-Style Cheesecake • Mango Mousse
Passion Fruit Slice • Vanilla Custard Cream Puff
Chocolate Cupcake • Raspberry Swiss Roll
Berry Bols no sugar added • Tiramisu Mousse no sugar added
Vanilla Pudding no sugar added

Holland America Line only serves sustainable seafood

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions

THE Lido RESTAURANT
Casual Dinner Menu

Three-Seed Rolls with Muesli Topping
Onion Rolls
Wurzel Bread

Appetizers

Calypso Shrimp Cocktail
Carpaccio of Beef Tenderloin *

Soups and Salads

Cream of Chicken and Artichoke Soup
Bahamian Seafood Soup

Daily 12 Salad Bar

*Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian,
Thousand Island, Blue Cheese, Bacon Dressing or fat-free Creamy Italian*

Tomato, Mozzarella and Pesto Salad
Spicy Roast Duck Salad
Beet Salad with Arugula and Lemon Ginger Dressing
Shrimp and White Bean Salad

Entrées

Penne with Crisp Pancetta
Pasta Sauce Selection:
Marinara • Bolognese • Alfredo
Grilled Chicken Breast
Prime Rib of Beef au Jus *
*** 8 oz. New York Strip Loin Steak**
Pork Buco
Seared Basa
Vegetable Curry with Forbidden Rice GOURMET VEGETARIAN

Accompaniments

Mushroom Risotto
Couscous
Colossal Crisp French Fries
•
Vegetable Medley
Mushroom Sauté

Desserts

Devil's Food Cake
Key Lime Pie
Lemon Torte no sugar added
Cheese and Fruit
Or
Create Your Own Sundae at the Ice Cream Parlor

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STARTERS • SOUPS • SALADS

Calypso Shrimp Cocktail

mustard-Calypso sauce

Carpaccio of Beef Tenderloin *

olive oil, Reggiano-Parmigiano, whole grain mustard sauce



Tomato and Goat Cheese Tart ^

fresh greens, basil-infused olive oil

Cream of Chicken and Artichoke Soup

bell pepper, basil

Bahamian Seafood Soup

white fish, shrimp, tomato, coconut milk, cilantro, spinach

French Onion Soup "Les Halles"

Gruyère cheese crouton



Chilled Guava and Passion Fruit Soup ^

almond macaroon



Heart of Romaine Lettuce Niçoise

tuna, green beans, cucumbers, tomato, olives, red onion, potato, oregano vinaigrette

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Penne with Crisp Pancetta

bell pepper, rosemary, tomato, Fontina cheese

The Chef's Salad Bowl

smoked ham, Swiss cheese, oven-roasted turkey, casalingo salami, hard-boiled egg, Thousand Island dressing



Shrimp, Andouille & Grits

okra, zesty tomato sauce, citrus, roasted poblano pepper

Grilled Salmon with Pesto *

basmati rice, sautéed mix greens, garlic cherry tomatoes

Prime Rib of Beef au Jus *

baby corn medley, baked potato

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Pork Buco

tomato sauce, lemon-garlic, mushroom risotto

Chicken Breast with Israeli Couscous

mushroom-artichoke sauté, black olives, curry-bell pepper coulis

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



Vegetable Curry with Forbidden Rice ^

cauliflower florets, green peas, root vegetables, pearl onions, coconut cream, curry spice, forbidden rice with lime and cilantro



culinary council



vegetarian



sustainable seafood

ⓧ Tonight's featured recipes by Culinary Council member

Elizabeth Falkner

Holland America Line has brought together an extraordinary group of talented chefs from around the world. Working with Master Chef, Rudi Sodamin, they have come up with unique dishes just for Holland America Line.



A San Francisco, Calif., native, Falkner began her career in two famous local eateries before starting her own business as chef and a managing partner for Michelin-recommended Citizen Cake and then Orson. She has since appeared as a guest, judge and competitor on many television food programs.

A leader in the culinary scene, Falkner is the recipient of numerous awards including a nomination for a James Beard Award. She was named one of "America's 10 Top Pastry Chefs" by Bon Appetit magazine and a "Rising Star Chef" by the San Francisco Chronicle. In Dec. 2012, Falkner was inducted into the Culinary Hall of Fame.

RECOMMENDED WINES

WHITE

Stag's Leap Chardonnay, Napa Valley

Very bright and clear, pale green with lemon hints. Fresh, crisp bouquet with fresh fruit flavors and a deep mineral touch



39



Chateau St Michelle Riesling Washington

Big citrus with a cleansing acidity and hint of sweetness

8

RED

Woodbridge Cabernet Sauvignon

aromas and flavors of cherry cobbler baking spices, cedar, and clove, yielding a mouthwatering finish

32

Meridian Pinot Noir, California

Bing cherry with hints of strawberry, roses and violets

10.50

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DESSERTS

Devil's Food Cake

chocolate-orange buttercream

Key Lime Pie

whipped cream, mango sauce

Viennese Apple Strudel

cinnamon, raisins, warm vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana Crisp

French vanilla ice cream

Cheese and Fruit

Maytag Blue, Brie de Nage, Havarti, Provolone

Sliced Fruit Plate

selection of fresh fruit



Lemon Torte no sugar added

lemon cream, lemon garnish

Brownie Hot Fudge Sundae

mint chocolate chip ice cream, whipped cream, toasted almonds

Ice Cream

Vanilla Ice Cream • Raspberry Italian Cheesecake Ice Cream

Lemon Sorbet • Vanilla Frozen Yogurt



No Sugar Added Vanilla Ice Cream

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No Sugar Added Butter Pecan Ice Cream

AFTER DINNER DRINKS

Espresso

1.25

Cappuccino

1.75

Extra Shot

.50

Mocha Mint

5.95

Kahlua, Crème de Menthe and Crème de Cacao White



CULINARY COUNCIL



NO SUGAR ADDED

All American-Style
Late Night Snack

10:30pm – 11:30pm

Soft White Bread

Rye Bread

Onion Rolls

Bowl of Whole Fresh Fruits

Fresh Sliced Fruit Display

Chilled Options

Stuffed Apple Quarters with Chicken Salad

* Roasted Beef Roll Filled with a Vegetable Salad

Assorted Cheese presented on a Mirror

Grilled Cajun Chicken Caesar Salad

Hot Selections

American Bounty Vegetable Soup

Hawaiian Pizza

* Your Choice Of Burger

with

Cheddar Cheese and Smothered Onion

or

Sautéed Mushrooms and Jack Cheese

or

Bacon and American Cheese

Grilled Ham and Cheese Sandwich MADE TO ORDER

Fettuccine Tossed with Garlic Oil, Broccoli, Sun Dried Tomatoes,
Basil and * Prosciutto

Sweet Endings

Apple Pie

Coconut Cream Pie

Boston Cream Pie

Cherry Pie

Fresh Fruit Salad

Assorted Cheese with Fruit and Crackers

Create Your Own Sundae at the Ice Cream Parlor

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