

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

### Chilled Specials

HAL Stuffed Super Deli • Italian Grinder  
HAL Cob Salad • HAL Chicken Caesar Salad  
Chef Salad

Wheat Berry and Rice Salad with Roasted Vegetables  
Roast Beef Salad with Green Beans  
Greek Salad  
Minted Orzo and Zucchini Salad  
Tuna Salad Niçoise

Cantaloupe • Pineapple • Fresh Berries

### Bistro Specials

Cream of Broccoli GOURMET VEGETARIAN  
\* Pan-Seared Salmon Fillet  
Crispy Country-Style Buttermilk Chicken  
Quinoa and Sweet Potato Cakes GOURMET VEGETARIAN  
Cream Spinach • Colossal Crisp French Fries  
Potatoes O'Brien • 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

# Lunch

## Appetizers

**Banana and Orange Mélange** GOURMET VEGETARIAN  
lemon-mint sauce

**Thai Curried Chicken Salad**  
Creamy golden morsels of chicken with spicy-sweet mango chutney, cilantro and a minty cool coconut cream, served with an East Indian naan bread stick

**Spinach and Artichoke Dip** GOURMET VEGETARIAN  
An irresistible blend of cream cheese, Parmesan cheese, celery, spinach and tender artichoke, seasoned with fresh thyme and served with focaccia bread sticks

## Soup and Salad

**Hot and Sour Shrimp Soup**  
Clear chicken broth swirling with shrimp, shiitake mushrooms and celery, seasoned with garlic, tamarind, mirin, lime and chili

**Heart of Romaine Lettuce Niçoise**  
tuna, green beans, cucumbers, tomato, olives, red onion, potato, oregano vinaigrette

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

## Entrées

**Baked Macaroni Cheese** GOURMET VEGETARIAN  
A mixture of pasta, Gruyère cheese and Parmesan cheese sauce, topped with fresh bread crumbs, then baked until bubbling and golden, served with garlic French bread

**The Chef's Salad Bowl**  
smoked ham, Swiss cheese, oven-roasted turkey, casalingo salami, hard-boiled egg, Thousand Island dressing

**Barbecue Pulled-Pork Sandwich**  
On a Kaiser bun with a spicy slaw and served with sweet potato fries

**Mozzarella Burger with Arugula Pesto**  
On a toasted bun with beefsteak tomatoes and arugula

**Cilantro and Mint-Crusted Tilapia**  
With warm cabbage slaw and dipping sauce

**Swiss Steak**  
Braised in a rich, red wine sauce, served with mashed potatoes and root vegetables

**Corn and Zucchini Pancakes** GOURMET VEGETARIAN  
Served with Southwest-style couscous salad

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## Lunchtime Sweets

### **Apple Pie**

A juicy heap of sliced apples and raisins baked in a sweet and buttery crust

### **Carrot Cake**

Moist cake, flecked with carrot and studded with raisins, walnuts and pineapple topped with a satin-smooth cream cheese icing

### **Vanilla Napoleon no sugar added**

Layers of flaky puff pastry filled with vanilla-flavored pastry cream

### **Sliced Fruit Plate**

An assorted selection of fresh fruit

## Frozen Treats

### **Vanilla Ice Cream**

### **Red Cactus Pear Ice Cream**

### **Rainbow Sherbet**

### **Coffee Frozen Yogurt**

### **No Sugar Added Vanilla Ice Cream**

### **No Sugar Added Neapolitan Ice Cream**

### **Lychee Sundae**

coconut ice cream, mango sauce, whipped cream, toasted coconut

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## STARTERS • SOUPS • SALADS



### Pineapple Boat ^

toasted coconut, strawberries

### Jumbo Shrimp Cocktail

American cocktail sauce

### Escargots Bourguignon

herb garlic butter, Burgundy wine, French bread

### Caribbean Fish Chowder

roasted red bell pepper, cream, potato, celery, diced pumpkin

### French Vegetable Pot "Petite Marmite"

beef consommé, diced vegetables, fines herbs

### French Onion Soup "Les Halles"

Gruyère cheese crouton



### Chilled Cranberry Soup ^

sweetened yogurt, mint



### Salad of Arugula and Frisée ^

William pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS



### Baked Ricotta Stuffed Shells ^

garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

### Seared Beef Tataki Salad \*

lime-cilantro-garlic flank steak, avocado, tomato, mixed greens, wasabi vinaigrette

### Seared Fluke Fillet with Lemon-Parsley Vinaigrette \*

Swiss chard, saffron-jasmine rice

### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, Swiss chard, garlic cherry tomatoes



### Cracked Pepper Tenderloin with Grilled Shrimp \*

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Rack of Lamb with Tomato Couscous and Garlic Pearls \*

roasted red bell pepper, sautéed artichoke



### Maple-Lacquered Duck Breast \*

corn-cranberry pudding, candied figs, braised Swiss chard, cider vinegar sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



### Truffled Mushroom Risotto ^

Parmesan and mascarpone cheeses

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Ⓢ Tonight's featured recipes by Culinary Council member

## David Burke

*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.*



Blurring the lines between chef, artist, entrepreneur and inventor, David Burke stands as a leading pioneer in American cooking today. His fascination with ingredients and the art of the meal has fueled a career marked by creativity, critical acclaim and the introduction of revolutionary products and cooking techniques. In addition to his flagship restaurant, David Burke Townhouse, Burke's other properties include Fishtail by David Burke (New York, NY), David Burke at Bloomingdale's (New York, NY), David Burke Kitchen (New York, NY), David Burke's Primehouse (Chicago, IL), Fromagerie (Rumson, NJ) and David Burke Prime (Foxwoods Casino, CT).

## RECOMMENDED WINES

### WHITE

#### Stag's Leap Chardonnay, CA

lightly-spiced apples and citrus notes of tangerine and lemon

#### Kenwood Sonoma Sauvignon Blanc, CA

dry and crisp with a grassy herbal aroma

### RED

#### Luigi Bosca "La Linda" Malbec, Argentina

distinctive, intense with cherry and spice

#### Batiseolo Barbera D'asti, Italy

vinous bouquet, intense and well-balanced



39

10.50

34

9.75

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## DESSERTS

**Chocolate Soufflé**  
warm dark chocolate sauce

**Balsamic Strawberries**  
white chocolate mousse


**Coconut Panna Cotta**  
toasted coconut

**Crème Brûlée**  
Grand Marnier-scented custard, caramelized sugar

**Cherry Crisp**  
French vanilla ice cream



**Cheese and Fruit**  
English Stilton, Humboldt Fog, Beecher's Marco Polo, Old Amsterdam

**Sliced Fruit Plate**  
selection of fresh fruit

 **Black Forest Cake no sugar added**  
chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

**Cherries Jubilee Sundae**  
French vanilla ice cream, Cognac-Bing cherries, whipped cream, chopped nuts

**Ice Cream**  
Vanilla Ice Cream • Chocolate Ice Cream  
Strawberry Sorbet • Peach Frozen Yogurt

 **No Sugar Added Vanilla Ice Cream**  **No Sugar Added Neapolitan Ice Cream**  
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## AFTER DINNER DRINKS

|                   |      |
|-------------------|------|
| <b>Espresso</b>   | 1.25 |
| <b>Cappuccino</b> | 1.75 |
| <b>Extra Shot</b> | .50  |
| <b>Hazel Eyes</b> | 5.95 |

Frangelico, Bailey's and Kahlua

**THE** *Lido* RESTAURANT

Italian-Style  
Late Night Snack

10:30pm – 11:30pm

**Focaccia**

**Ciabatta**

**Bread Sticks**

**Bowl of Whole Fresh Fruits**

Chilled Options

**Sliced Tomato and Fresh Mozzarella**

**\* Seafood Stuffed Avocado**

**Assorted Grilled Vegetables**

**Marinated Heart of Palm and Button Mushrooms**

**Assorted Olives**

**Italian Mixed Greens with Italian Dressing,**

**Served with Warm Garlic Crostini** MADE TO ORDER

Hot Selections

**Tuscany-Style Pasta Fagioli**

**Pizza Quattro Stagione** MADE TO ORDER

**Ham and Cheese with Onion and Tomato Panini on Sun-Dried Tomato-Pesto Roll**

**Chicken Piccata with Lemon Caper Sauce**

**Fettuccine Alfredo**

**Meat Lasagna**

Sweet Endings

**Panna Cotta**

**Tiramisu**

**Strawberry Amaretto Cake**

**Assorted Biscotti**

**Fresh Fruit Salad**

**Assorted Cheese with Fruit and Crackers**

**Create Your Own Sundae at the Ice Cream Parlor**

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