

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 Appelizers

Banana and Orange Mélange GOURMET VEGETARIAN lemon-mint squice

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

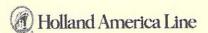
Braised in a rich, red wine sauce, served with mashed potatoes and root vegetables

Corn and Zucchini Pancakes GOURMET VEGETARIAN

Served with Southwest-style couscous salad

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Lunchlime 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

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





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		I
Stag's Leap Chardonnay, CA lightly-spiced apples and citrus notes of tangerine and lemon	39	
Kenwood Sonoma Sauvignon Blanc, CA dry and crisp with a grassy herbal aroma		10.50
RED		
Luigi Bosca "La Linda" Malbec, Argentina distinctive, intense with cherry and spice	34	
Batisiolo Barbera D'asti, Italy vinous bouquet, intense and well-balanced		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, Humbold 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

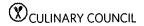


Cream

AFTER DINNER DRINKS

Espresso	1.25
Cappuccino	1.75
Extra Shot	.50
Hazel Eyes	5.95
Francisco Dellarda and Kabbua	

Frangelico, Bailey's and Kahlua







10:30pm - 11:30pm

Focaccia
Ciabatta
Bread Sticks
Bowl of Whole Fresh Fruits

Chilled Options

* Seafood Stuffed Avocado

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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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