

THE *Lido* RESTAURANT

## Lunch Menu

### Pizza

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

### Pasta Bar

Spinach and Ricotta Lasagna  
Fettuccini • Tortellini  
Marinara • Bolognese • Alfredo

### Asian Corner

Tropical Fruit Salad • Sushi Bar  
FEATURING

#### A Taste of Cantonese

Pickled Vegetable Salad with Tangerine  
Dumpling Soup • Tea Eggs, Spring Rolls  
Steamed Fish in Ginger  
Stir-fried Vegetables • Pork in Black Bean Sauce  
Beef with Onion in Oyster Sauce • Sweet and Sour Chicken  
White Rice • Fried Rice • Chicken Chow Mein

### Chilled Specials

HAL Stuffed Super Deli • Niçoise Baguette • Hal XL Sub  
Vegetable Baguette

Tabbouleh Salad  
Thai Beef Salad  
Three-Bean Salad

Angel Hair Pasta with Italian-Style Roasted Vegetables  
Crab Salad

Honeydew • Papaya • Fresh Berries

### Bistro Specials

Manhattan Clam Chowder  
Traditional Fish and Chips  
BBQ Roasted Chicken

Grandmother's Bread Dumplings GOURMET VEGETARIAN  
Stewed Root Vegetables • Colossal Crisp French Fries  
Roasted Potatoes • Mexican-Style Rice

### Our Carving Dish

\* Pork Loin with Apple Sauce and Gravy  
Rotisserie Chicken

### Desserts

Walnut Pie • Black Forest Cake • Apple Tartlet  
Blueberry Cheesecake • Raspberry Mousse  
Tiramisu Slice • Raspberry Cream Puff  
Vanilla Cupcakes • Chocolate Swiss Roll  
Chocolate Éclair no sugar added • Strawberry Mousse no sugar added  
Pistachio Pudding no sugar added

Holland America Line only serves sustainable seafood

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# Lunch

## Appetizers

**Melon Trio** GOURMET VEGETARIAN  
watermelon, cantaloupe, honeydew, Port wine reduction

**\* Smoked Seafood Sampler**  
Smoked mackerel, scallops, and trout accompanied by apple-horseradish sauce

**Vegetarian Taquitos** GOURMET VEGETARIAN  
With diced avocado and fresh salsa

## Soup and Salad

**Manhattan Clam Chowder**  
This tomato-based classic is filled with tender clams, potato, carrot, onion and garlic with a Tabasco kick

**Salad Caprese** GOURMET VEGETARIAN  
Overlapping slices of sun-warmed tomato, crisp red onion and fresh buffalo mozzarella, drizzled with extra-virgin olive oil and placed on a bed of buttery Boston lettuce

*Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Lime Chipotle or fat-free Lemon Herb*

## Entrées

**Fettuccine Gorgonzola** GOURMET VEGETARIAN  
cream sauce, sun-dried figs, dates

**Fresh Mozzarella and Tomato Salad** GOURMET VEGETARIAN  
red cherry tomatoes, baby mozzarella, lemon-dressed arugula, basil, parsley

**Grilled Three-Cheese Sandwich** GOURMET VEGETARIAN  
Mozzarella, Cheddar and Provolone melted between slices of challah, served with potato salad

**\* The Classic All American Burger**  
Grilled beef patty on a sesame bun with sautéed mushrooms and onions, Cheddar cheese and bacon, served with all your favorite condiments and fresh-made French fries

**Traditional Fish and Chips**  
Firm-fleshed cod fillet dipped in beer batter, cooked until crispy golden, served with malt vinegar, tartar sauce and fries

**Wiener Schnitzel**  
breaded veal scaloppini, pan-fried potatoes, vegetable medley

**Grandmother's Bread Dumplings** GOURMET VEGETARIAN  
Served with mushroom ragoût

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## Lunchtime Sweets

### **Walnut Pie**

Sweet, crunchy and gooey in a flaky crust

### **Lemon Tart**

Flaky pastry filled with a tart lemon cream and served with a sweet blueberry compote

### **Chocolate Éclair no sugar added**

Billowing choux pastry filled with velvety chocolate custard

### **Sliced Fruit Plate**

An assorted selection of fresh fruit

## Frozen Treats

### **Vanilla Ice Cream**

### **Mint Chocolate Chip Ice Cream**

### **Lime Sherbet**

### **Black Cherry Frozen Yogurt**

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

### **No Sugar Added Mint Chip Ice Cream**

### **Strawberry Sundae**

French vanilla ice cream, strawberry topping, whipped cream, nutty praline crunch

**THE Lido** RESTAURANT  
Casual Dinner Menu

Country Italian Roll's  
Korn Spitz Rolls  
Muesli Bread

Appetizers

Fruit Ceviche GOURMET VEGETARIAN  
Parfait of Salmon and Tuna Tartares \*

Soups and Salads

Curried Breadfruit Soup GOURMET VEGETARIAN  
Pepper Pot Soup

Daily 12 Salad Bar

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

Tabbouleh Salad  
Thai Beef Salad  
Three-Bean Salad  
Crab Salad

Entrées

Fusilli Primavera GOURMET VEGETARIAN  
Pasta Sauce Selection:  
Marinara • Bolognese • Alfredo  
Caribbean 'Jerk' Chicken Breast  
Red Wine-Braised Brisket  
\* 8 oz. New York Strip Loin Steak  
Island-Spiced Rack of Pork  
Grilled Red Curry-Coconut Yellowfin Sole \*  
Vegetable Lasagna GOURMET VEGETARIAN

Accompaniments

Mashed Boniato White Sweet Potato  
Jamaican Peas and Rice  
Colossal Crisp French Fries  
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Mixed Vegetables  
Island Coleslaw

Desserts


Berry Snow Cap  
Rum Cake  
Apple Tower no sugar added  
Cheese and Fruit  
Or  
Create Your Own Sundae at the Ice Cream Parlor

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## STARTERS • SOUPS • SALADS

 **Fruit Ceviche** ^  
papaya, pineapple, mango, lime-mint dressing

**Parfait of Salmon and Tuna Tartares** \*  
crème fraîche, salmon caviar, crostini


**Caribbean Island Fritters**  
chili pepper-corn dip, fried plantain

 **Curried Breadfruit Soup** ^  
island spices, spinach

**Pepper Pot Soup**  
root vegetables, dumplings, chunks of beef, ginger, garlic

**French Onion Soup "Les Halles"**  
Gruyère cheese crouton

 **Chilled Blueberry Soup** ^  
Crème de Cassis, Champagne


 **Red Beet and Blue Cheese Salad** ^  
Iceberg, bibb lettuce, avocado, cherry tomatoes, red bell peppers

**Classic Caesar Salad**  
Parmesan cheese, garlic croutons, anchovies


## MAINS

 **Fusilli Primavera** ^  
sautéed vegetables, white wine, cream, Asiago cheese

**Tomato and Bread Salad with Tender Chicken Bites**  
parsley, romaine lettuce, iceberg, red wine vinegar, olive oil

 **Cedar-Baked Red Curry-Coconut Yellowfin Sole** \*  
cilantro, asparagus, green zucchini, scallions, jasmine rice, Thai sweet chili sauce

**Grilled Salmon with Pesto** \*  
basmati rice, sautéed mix greens, garlic cherry tomatoes


 **Red Wine-Braised Brisket**  
paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

**Broiled New York Strip Loin** \*  
cauliflower gratin, green peppercorn sauce

**Island-Spiced Rack of Pork**  
mashed Boniato white sweet potato, Island coleslaw

**Caribbean 'Jerk' Chicken Breast**  
Jamaican peas and rice, grilled pineapple spears

**Oven-Roasted Chicken**  
quinoa pilaf, herb roasted vegetables, jus

 **Vegetable Lasagna** ^  
grilled vegetables, béchamel sauce, marinara sauce, Parmesan cheese



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ⓧ Tonight's featured recipes by Culinary Council member

**Rudi Sodamin**

*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.*



Master Chef, Artisan and Culinary Consultant for Holland America Line, Chef Rudi is an internationally respected food authority. He is the most highly decorated chef working on the world's oceans, and one of the industry's most innovative culinarians. Chef Rudi revolutionized culinary practices and perceptions on the most prestigious cruise lines in the world including Cunard Lines and is the author of numerous internationally published cookbooks such as; "Seduction and Spice", "A Taste of Excellence", "A Taste of Elegance", "A Taste of Celebration", and his most recent "Culinary Signature Collection - APPETIZERS". Sodamin is a member of the Academy Culinaire de France, Maîtres Cuisiniers de France and Honoree Member Club des Chefs des Chefs.

**RECOMMENDED WINES**

**WHITE**

**Conundrum, California**

Peach, apricot, green melon and pear

**Villa Maria Sauvignon Blanc, New Zealand**

Ripe gooseberry, melon and exotic herbal aromas

**RED**

**Cline Cellars Zinfandel**

Intense dusty wildberry flavors with peppery tannins

**Columbia Crest Grand Estates Merlot, WA**

Briary hints of oak, mahogany with rich texture



44

12.25

39

12.25

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## DESSERTS

### Peanut Butter Silk Pie

gramcracker crust, chocolate sauce

### Berry Snow Cap

berry compote, sweet biscuit, meringue

### Rum Cake

vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Mango Blueberry Crisp

French vanilla ice cream

### Cheese and Fruit

Gorgonzola, Pont-l'Évêque, Fiscalini Cheddar, Edam

### Sliced Fruit Plate

selection of fresh fruit



### Apple Tower no sugar added

white sponge cake, cinnamon apples, whipped cream

### Mango Sundae

French vanilla ice cream, diced mango, mango sauce, whipped cream

### Ice Cream

Vanilla Ice Cream • Pistachio Ice Cream

Raspberry Sorbet • Chocolate Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Chocolate Chip Ice Cream

## AFTER DINNER DRINKS

Espresso

1.25

Cappuccino

1.75

Extra Shot

.50

After Eight

5.95

Kahlua, Crème de Menthe Green and Bailey's Irish Cream



CULINARY COUNCIL



NO SUGAR ADDED

**THE** *Lido* RESTAURANT

# Caribbean-Style

## Late Night Snack

10:30pm – 11:30pm

**Corn Bread with Jalapeño**

**Dark Rye Bread**

**Portuguese Rolls**

**Bowl of Whole Fresh Fruits**

### Chilled Options

**Calamari Salad with Jicama**

**Tomato and Onion Salad with Basil-Lemon Dressing**

**Escabeche de Pato - Duck Salad**

**Mixed Greens with Avocado and Cucumber  
in Red Pepper-Lemon Dressing** MADE TO ORDER

### Hot Selections

**Chupe de Camarones - Shrimp Chowder**

**Jamaican-Style Jerk Chicken with Beans and Rice**

**Conch and Cod Fritters with Corn Relish**

**Fried Plantain**

**Creole Chicken Wrap**

**\* Prosciutto and Arugula Pizza**

**Pappardelle with Andouille Sausage, Tomato,  
Cream, Jalapeño and Roasted Bell Pepper**

### Sweet Endings

**Coconut Custard**

**Mango Mousse Cake with Chocolate**

**Cayman Island Rum Cake**

**Jamaican Fried Plantains with Mexican Vanilla Sauce**

**Fresh Fruit Salad**

**Assorted Cheese with Fruit and Crackers**

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

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