

THE *Lido* RESTAURANT

Lunch Menu

Pizza

Four Cheese • Double Pepperoni
Mushrooms, Onions, Olives and Green Peppers

Pasta Bar

Baked Ham and Cheese Macaroni
Pappardelle • Fusilli
Marinara • Bolognese • Alfredo

Asian Corner

Tropical Fruit Salad • Sushi Bar
FEATURING
A Taste of Korea

Chilled Specials

HAL Stuffed Super Deli • Ciabatta Americano
HAL Cob Salad • HAL Chicken Caesar Salad
Swiss Salad

Tomato, Basil and Wheat Berry Salad
Curried Chicken Calypso
South Western Mozzarella Salad with Cherry Tomato, Avocado and Roasted Corn
Sesame Brown Rice Salad
Tangy Tuna Curry Salad

Honeydew • Kiwi and Mango • Fresh Berries

Bistro Specials

Tortilla Soup with Mushrooms GOURMET VEGETARIAN
Breaded Haddock Fillet
Fragrant Lamb Curry
Barbecue Tofu and Creamy Grits GOURMET VEGETARIAN
Zucchini with Thyme and Garlic • Colossal Crisp French Fries
Home-Style Potatoes • Wild Rice

Our Carving Dish

* Dry-Rubbed Beef Brisket with BBQ Sauce
Rotisserie Chicken

Desserts

Lemon Meringue Pie • Mixed Berry Dream Cake • Strawberry-Kiwi Pastry Slice
Cherry Cheesecake • Hazelnut Mousse
Dutch Cherry Slice • Pistachio Cream Puff
Coffee-Toffee Cupcake • Strawberry Swiss Roll
Vanilla Egg Custard no sugar added • Yogurt Wildberry Mousse no sugar added
Chocolate 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

Sliced Orange with Watermelon Salsa GOURMET VEGETARIAN
lime, cilantro, jalapeño

Roast Beef Rolls

Filled with celeriac salad and accompanied by tomato and apple relish

Hot Soba Noodles with Shrimp and Shiitake Mushrooms

Sautéed in sesame oil with scallions, spinach, lime and low-sodium soy sauce, topped with a fried slice of plantain

Soup and Salad

Tortilla Soup with Mushrooms GOURMET VEGETARIAN

vegetable broth, tomatoes, button, oyster and shiitake mushrooms, diced avocado, watercress, chipotle chili, goat cheese

Boston Bibb Lettuce GOURMET VEGETARIAN

roasted tomato, bell pepper, organic mixed seeds

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Hot Honey Mustard or fat-free Honey Dijon

Entrées

Farfalle with Chicken and Poblano Cream

Flavored with tomato, cilantro and corn kernels

Sesame Steak Salad *

romaine, soy-glazed oyster mushrooms

French Dip

Thinly shaved roast beef served on a French torpedo roll, served with a rich beef jus and shoestring fries

*** Mushroom Fontina Burger**

Served on a toasted bun with lettuce, tomato, pickle, red onion and Dijon mustard dressing with French fries

Spiced Shrimp with Cheesy Grits

broccoli rabe, roasted-tomato concassée

Fragrant Lamb Curry

Served over basmati rice with naan bread

Barbecue Tofu and Creamy Grits GOURMET VEGETARIAN

With sautéed Swiss chard and toasted pine nuts

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THE Lido RESTAURANT
Casual Dinner Menu

**Poppy Seed Rolls
Bavarian Farmer Rolls
Ciabatta Bread**

Appetizers

Papaya with a Rainbow of Fruit GOURMET VEGETARIAN
Bay Shrimp Cocktail

Soups and Salads

Tomato Soup Florentine GOURMET VEGETARIAN
Red Bean and Chorizo Soup

Daily 12 Salad Bar

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

Tomato, Basil and Wheat Berry Salad

Curried Chicken Calypso

South Western Mozzarella Salad with Cherry Tomato, Avocado and Roasted Corn

Tangy Tuna Curry Salad

Entrées

Meat Tortellini with Sautéed Spinach

Pasta Sauce Selection:

Marinara • Bolognese • Alfredo

Parmesan-Crusted Chicken Breast

* **Grilled Beef Tenderloin Filet**

* **8 oz. New York Strip Loin Steak**

Pork Tenderloin with Forest Mushroom Ragoût

Pan-Seared Rainbow Trout *

Baked-Stuffed Eggplant GOURMET VEGETARIAN

Accompaniments

Basil Mashed Potatoes

Porcini Basmati Rice

Colossal Crisp French Fries

•

Sautéed Spinach

Grilled Fennel

Desserts

Pumpkin-Chocolate Cake

Chocolate Coconut Napoleon

Tiramisu no sugar added

Cheese and Fruit

Or

Create Your Own Sundae at the Ice Cream Parlor

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STARTERS • SOUPS • SALADS

 **Papaya with a Rainbow of Fruit** ^
melon, strawberry, banana liqueur, coconut shavings

Orange-Jumbo Shrimp Cocktail
orange-coriander aioli

Duck Pâté, Caviar and Smoked Salmon *
celery apple salad, classic condiments

 **Tomato Soup Florentine** ^
tomato, spinach, pasta

Red Bean and Chorizo Soup
porkbelly, leeks, beef broth

French Onion Soup "Les Halles"
Gruyère cheese crouton

 **Chilled Indian Lassi Soup** ^
banana, yogurt, sour cream, honey, cinnamon

 **Apple, Pear and Cucumber Salad** ^
frisée, dried cherries, Blue cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Meat Tortellini with Sautéed Spinach
olive oil, garlic, bell pepper, scallions, Roma tomato basil sauce

Chicken, Papaya and Avocado Salad
lime juice, walnut oil vinaigrette, watercress, walnuts

Pan-Seared Rainbow Trout *
spaghetti, sautéed zucchini

Grilled Salmon with Ginger-Cilantro Pesto *
basmati rice, Swiss chard, garlic cherry tomatoes

Surf and Turf *
filet mignon, lobster tail, herb garlic butter, porcini basmati rice, sautéed vegetables

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

Pork Tenderloin with Forest Mushroom Ragoût
sautéed spätzle, spinach, grilled fennel

Parmesan-Crusted Chicken Breast
honey-Dijon mustard sauce, basil-scented mashed potatoes, sugar snap peas

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

 **Baked-Stuffed Eggplant** ^
ragoût of zucchini, onion, eggplant, tomato

ⓧ Tonight's featured recipes by Culinary Council member

Jacques Torres

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.



One of the world's most respected chocolatiers and pastry chefs, Jacques Torres is Executive Officer of Jacques Torres Chocolate, producing and selling his hand-crafted chocolates and confectionary products at factory and retail locations in New York City and Atlantic City's Harrah's Casino. Torres has served as executive pastry chef at Le Cirque, winning awards, judging competitions and participating in culinary events. He hosted Dessert Circus with Jacques Torres on television, and produced Dessert Circus: Extraordinary Desserts You Can Make At Home (William Morrow) and Dessert Circus At Home (William Morrow). He also hosted Chocolate with Jacques Torres on the Food Network.

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

Batziolo Barbera D'asti, Italy

vinous bouquet, intense and well-balanced



39



10.50

34

9.75

DESSERTS



Pumpkin-Chocolate Cake

chocolate, cranberries, walnuts, chocolate glaze



Chocolate Coconut Napoleon

coconut crisps, dark chocolate mousse, fresh raspberries

Soufflé au Grand Marnier

vanilla-rum sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Rhubarb 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



Tiramisu no sugar added

mascarpone cream, coffee and Kahlúa-soaked sponge cake

The Master Chef's Sundae

French vanilla ice cream, tropical fruits, whipped cream, roasted macadamia nuts

Ice Cream

Vanilla Ice Cream • Strawberry Ice Cream

Passion Fruit Sorbet • Banana Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Chocolate Ice Cream

AFTER DINNER DRINKS

Espresso

1.25

Cappuccino

1.75

Extra Shot

.50

Southern Belle

5.95

Grand Marnier and Southern Comfort



CULINARY COUNCIL



NO SUGAR ADDED

Mediterranean-Style

Late Night Snack

10:30pm – 11:30pm

Lavosh

Focaccia

Pita bread

Muffuletta

Bowl of Whole Fresh Fruits

Chilled Options

Assorted Hummus Dip

Grilled Eggplant, Bell Pepper and Zucchini

Walnut Dip

Cucumber Salad with Dressing

Three Grain Salad

Fatoush - Seasonal Garden Vegetable and Pita Salad

Assorted Sliced Cured Meat - Coppa, * Prosciutto, Bresaola, Salami

Romaine Lettuce Tossed with Toasted Pita Chips

and Garlic-Lemon Dressing - MADE TO ORDER

Hot Selections

Minestrone

Chicken Smothered in Green Olives

Grilled Cod with Charmoula Vinaigrette

Moorish Spicy Lamb Kebab

Pasta with Spicy Mussels, Fresh Tomato, Garlic and Basil

Sweet Endings

Assorted Crème Caramel

Lemon Curd Pastries

Mango Mousse Cake

Guava Bavaroise

Hazelnut Cake

Fresh Fruit Salad

Assorted Cheeses with Fruit and Crackers

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