

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 Appelizers

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

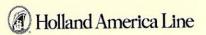
Served over basmati rice with naan bread

Barbecue Tofu and Creamy Grits GOURMET VEGETARIAN

With sautéed Swiss chard and toasted pine nuts

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Poppy Seed Rolls Bavarian Farmer Rolls Ciabatta Bread

Appelizers

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

STARTERS • SOUPS • SALADS

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

Orange-Jumbo Shrimp Cocktail orange-coriander aïoli

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 abanana, 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

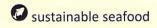
Parmesan-Crusted Chicken Breast

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





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

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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

Pumpkin-Chocolate Cake **(X)** 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, Humbold 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





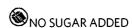
No Sugar Added Vanilla Ice Cream No Sugar Added Chocolate Ice

AFTER DINNER DRINKS

Espresso	1.25
Cappuccino	1.75
Extra Shot	.50
Southern Belle	5.95

Grand Marnier and Southern Comfort







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, Bressaola, 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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