

 THE *Lido* RESTAURANT

Lunch Menu

Pizza

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

Pasta Bar

Grilled Vegetable Lasagna
Angel Hair • Penne
Marinara • Bolognese • Alfredo

Asian Corner

Tropical Fruit Salad • Sushi Bar
FEATURING

A Taste of Japan

Broccoli Salad • Fresh Vegetable Salad with Tofu
Miso Soup • Chicken Yakitori • Beef Sukiyaki
Fish Fillet Teriyaki • Seafood Tempura • Steamed Bok Choy
White Rice • Fried Rice • Japanese Udon Noodles

Chilled Specials

HAL Stuffed Super Deli • BCE (Bacon, Chicken and Egg) • Hal XL Sub
Vegetable Baguette

Summer Corn Salad
Mexican Chicken Salad
Garlic Broccoli Salad with Ginger and Almonds
Pasta Salad
Fisherman's Seafood Salad

Cantaloupe • Papaya • Fresh Fruit with Berries

Bistro Specials

Black Bean Soup GOURMET VEGETARIAN
* Chili-Crusted Haddock
* NY Strip Loin Minute Steak "Bistro-Style"
Wild Mushroom Quesadilla GOURMET VEGETARIAN
Italian-Style Roasted Vegetables • Colossal Crisp French Fries
Scallop Potatoes • Brown Rice

Our Carving Dish

* Salmon Coulibiac with Dill Butter Sauce
Rotisserie Chicken

Desserts

Cherry Pie • Butter Streusel Cake • Apricot Tartlet
Chocolate Cheesecake • Strawberry Mousse
Lemon Slice • Mocha Cream Puff
Carrot Cupcake • Nougat Swiss Roll
Apple Tart no sugar added • Chocolate Mousse no sugar added
Vanilla Pudding no sugar added

Holland America Line only serves sustainable seafood

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THE Lido RESTAURANT
Casual Dinner Menu

Rye Rolls
Ciabatta Rolls
Sun Dried Tomato Bread

Appetizers

* Latin-America-Style Gravlax
Vietnamese Spring Roll with Chicken

Soups and Salads

Scandinavian-Style Seafood and Potato Chowder
Guiso

Daily 12 Salad Bar

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

Summer Corn Salad
Mexican Chicken Salad
Garlic Broccoli Salad with Ginger and Almonds
Fisherman's Seafood Salad

Entrées

Orecchiette with Italian Sausage and Escarole

Pasta Sauce Selection:

Marinara • Bolognese • Alfredo

Wattleseed Roasted Duck with Apricots

Bourbon Glazed Beef

* 8 oz. New York Strip Loin Steak

Roasted Lamb Shank

* Sautéed Cod Fillet

Tofu and Vegetable Korma GOURMET VEGETARIAN

Accompaniments

Cheddar Cheese Grits

Basil-minted Couscous

Colossal Crisp French Fries

•

Roasted Carrots

Sautéed Vegetable Medley

Desserts

The "Big Apple" Cheesecake

Kiwi and Passion Fruit Pavlova

Cherry Crumble Pie no sugar added

Cheese and Fruit

Or

Create Your Own Sundae at the Ice Cream Parlor

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North & South America

Appetizer and Soup

LATIN-AMERICA-STYLE GRAVLAX

Salmon cured with pisco sour, kosher salt, sugar, cilantro and crushed pepper-corns served with a mellow jalapeno-honey mustard dressing.

GUISO

A traditional Argentinian soup with pieces of tender beef, sweet potato, carrot, onion, potato, squash, and tomato.

Entrées

BOURBON GLAZED BEEF WITH GRILLED PORTABELLA MUSHROOMS

Grilled to perfection and presented on a bed of cheddar cheese grits and sautéed greens.

POBLANO STUFFED "PECHUGA DE POLLO"

Golden baked chicken breast filled with roasted, mild-spicy pepper and melting Queso Blanco, accompanied with braised tomato-cilantro rice, roasted carrots and roasted cumin-buttered corn kernels.

Dessert

THE "BIG APPLE" CHEESECAKE

New York-style cheesecake served with warm cinnamon-apple compote.

Regional Wine

Blackstone Sauvignon Blanc, California, USA
Santa Carolina Cabernet Sauvignon, Chile

Bottle	Glass
\$35.00	\$7.00
\$22.00	\$5.00

Asia & Australia

Appetizer and Soup

VIETNAMESE SPRING ROLL WITH CHICKEN

Tender grilled chicken rolled together with romaine lettuce, rice noodles, basil, cilantro and toasted peanuts, served with Nước chấm dipping sauce.

SHIITAKE SALAD WITH SESAME-GINGER VINAIGRETTE

A combination of crisp, colorful vegetables and grilled shiitake mushrooms tossed with a flavorful sesame-ginger vinaigrette.

Entrées

WATTLESEED ROASTED DUCK WITH APRICOTS

Served over smoked back bacon and potato galette, sautéed spinach with macadamia nuts, and complemented with a tamarind glaze.

TOFU AND VEGETABLE KORMA

A blend of cauliflower, green beans, tofu, potatoes, green peas and carrots finished with a lively flavor of ginger and cilantro and accompanied with freshly baked whole-wheat paratha bread.

Dessert

KIWI AND PASSION FRUIT PAVLOVA

Crisp meringue shell filled with vanilla whipped cream, topped with sliced kiwi and drizzled with passion fruit sauce.

Regional Wine

Villa Maria Sauvignon Blanc, New Zealand
Peter Lehmann Shiraz Barossa, Australia

Bottle	Glass
\$45.00	\$9.50
\$54.00	\$11.50

Master Chefs INTERNATIONAL — DINNER —

Europe & Africa

Chef Rudi's

TOUR AROUND THE WORLD

Appetizer And Soup

MEDITERRANEAN MEZZE PLATE

Creamy hummus, marinated olives, smoky-flavored baba ghanoush, rice-stuffed grape leaves and olive oil-marinated feta cheese.

SCANDINAVIAN-STYLE SEAFOOD AND POTATO CHOWDER

Silky, smooth, thick soup heightened with fresh dill and flavored with Aquavit liquor.

Entrées

LEBANESE LAMB SHANK

Served over flageolets braised in a tomato-lamb jus, served with basil-minted couscous and roasted carrots.

ASPARAGUS AND FONTINA CHEESE RISOTTO WITH SAUTÉED COD

Accented with diced tomato and basil oil. Available as a vegetarian option on request.

Dessert

MOHR IM HEMD

A warm light chocolate nut sponge, coated with cognac laced chocolate sauce and topped with a generous cloud of whipped cream.

Regional Wine

Footprint Chardonnay, South Africa
Perrin Reserve Cotes-Du-Rhone, France

Bottle	Glass
\$29.00	\$6.00
\$39.00	\$8.00

Appetizer And Soup

BRIE IN CRISPY PHYLLO WITH APPLE-CRANBERRY CHUTNEY

Warm, creamy Brie topped with chutney of tart apple, sweet-dried cranberries and toasted almonds, wrapped in crispy phyllo dough.

CHILLED PUMPKIN SOUP

Creamy and flavorful with hints of cinnamon, ginger and Vermont maple.

Entrées

SAUTÉED SHRIMP PROVENÇAL

Scented with Mediterranean herbs, garlic and tomato concassée, served with florets of crisp, tender broccoli.

ORECCHIETTE WITH ITALIAN SAUSAGE AND ESCAROLE

Small pasta shells baked with Italian-style herbed sausage, fresh oregano, tender ribbons of escarole, white wine, diced roma tomatoes and lemon cream, finished with Pecorino Romano.

Dessert

BAKED ALASKA

An ice cream glacier under a blanket of meringue, with a warm brandy-Bing cherry sauce.

Chef Rudi Sodamin's Private Label

Chardonnay, Rattlesnake Hills, Washington, USA
Cabernet Sauvignon, Rattlesnake Hills, Washington, USA

Bottle	Glass
\$24.00	\$5.00
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U.S. South West-Style

Late Night Snack

10:30pm – 11:30pm

Jalapeño Corn Bread
Warm Flour Tortilla
Corn Chips and Salsa
Bowl of Whole Fresh Fruits

Chilled Options

Sliced Roast Pork with Pickled Peppers
Pasta and Bell Pepper Salad in Chipotle Vinaigrette
Cheddar and Jalapeño Jack Cheese Salad with Onion
Jicama Salad with Bay Shrimp in Lemon-Cilantro Dressing
Tossed Mixed Greens with Roasted Bell Pepper
Vinaigrette and Hot Fajita Beef Strips - MADE TO ORDER
Santa Fé Wrap Filled with Grilled Chicken, Corn, Roasted Pepper
and "Dirty" Rice with Hot Salsa and Ranchero Sauce - MADE TO ORDER
Guacamole & Sour Cream

Hot Selections

Crock of Spicy Chili with Shredded Cheddar Cheese and Chopped Onion
Fried Tomato Corn Meal Cakes with Tomato Salsa and Roasted Bell Pepper
Tortilla Pizza Topped with Tomato, Bell Pepper, Onion, Olives,
Fajita Chicken Strips and Shredded Jack Cheese
B.B.Q. Baby Back Ribs

Sweet Endings

Pecan Pie
Caramel Flan
Apple Enchiladas
Peach Cobbler
Mexican Chocolate Cake
Fresh Fruit Salad
Assorted Cheeses with Fruit and Crackers
Create Your Own Sundae at the Ice Cream Parlor

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