


FIRST

Tomato Broth with Spicy Lemongrass Chicken
with flavors of kaffir lime and cilantro

Lobster Bisque
crème fraîche and aged cognac

Shrimp Cocktail
brandy horseradish cocktail sauce

Caesar Salad
heart of romaine, grated parmesan cheese, garlic croutons, anchovies and house-made dressing

Beefsteak Tomato and Basil 
sliced red onion, pesto, extra virgin olive oil and balsamic reduction

Dungeness Crab Cakes
spiral shaved cucumber and sweet chili-mustard sauce

*** Ossetra Malossol Caviar (\$45 Supplement)**
served on ice with crème fraîche and buckwheat blini

*** Steak Tartare**
seasoned finely-chopped Double R Ranch beef accompanied with parsley, cornichon, capers and red onion

SEA

*** Broiled Alaskan King Salmon**
with lemon garlic herb splash

Merus King Crab Legs (\$20 Supplement)
your choice steamed or broiled served with drawn butter

*** Cedar Planked Halibut with Shrimp Scampi**
roasted garlic and cilantro butter

West Coast-Style Seafood Cioppino
tomato braised clams, mussels, shrimp, Alaskan crab and halibut

Holland America Line only serves sustainable seafood

* The US Food and Drug Administration advises that consuming raw or undercooked meat, seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.

 Vegetarian

LAND

Featuring Double R Ranch Northwest beef, an exceptional quality premium beef from the Okanagan region of Washington State. The "Double R Ranch" is recognized for its raising of high quality cattle, commitment to animal well-being and environmental stewardship, the preservation of its land and native wildlife, and the recycling of resources.

Double R Ranch Steaks

served with your choice of sauce:
sun-dried tomato
green peppercorn
béarnaise
horseradish-mustard
hollandaise
maitre d' garlic butter

* 7 oz. Petite Filet Mignon

* 10 oz. Filet Mignon

* 23 oz. Porterhouse

* 12 oz New York Strip Steak

* 18 oz. Bone-in Rib Eye Steak

* Double-Cut Kurobuta Pork Chop

marinated in rosemary, garlic and pepper
vinegar with scallions

* Grilled Lamb Chops

spiced apple chutney and fresh mint sauce

Roasted Jidori Chicken with Porcini Mushrooms

cider vinegar jus, forbidden rice cake with
quinoa and apricot, mâche salad and
toasted pistachio nuts

Baked-stuffed Eggplant

ragoût of zucchini, onion, eggplant
and tomato on creamy polenta

Wild Mushroom Ravioli

in pesto cream sauce

Roasted Pumpkin Risotto

mascarpone cheese and Swiss chard

SIDES TO SHARE

wilted spinach

sautéed mushrooms

baby carrots

grilled asparagus

Brussels sprouts with Parmesan and pancetta

classic whipped potatoes

shoestring fries with truffle aioli

jumbo baked Idaho potato

(Individual serving)



THE FINALE

NOT-SO-CLASSIC BAKED ALASKA
Ben and Jerry's Cherry Garcia ice cream
flamed with Bing Cherries Jubilee

GRAND MARNIER CHOCOLATE VOLCANO CAKE
Served warm

PINNACLE SOUFFLÉ
Vanilla soufflé with base of mixed berry compote and finished
with molten Drambuie cream truffle

CREAMY HOMEMADE RASPBERRY CHEESECAKE
Fresh berries

LEMON-BRÛLÉE TART
Blue berry whipped cream

FRESH BERRIES
Sabayon Sauce

PREMIUM ICE CREAM OR SORBET
ASSORTMENT OF INTERNATIONAL CHEESES

COFFEE & TEA



PORTS & DESSERT WINES

Warre's Otima Ten	\$ 5.95/glass
Warre's Warrior	\$ 9.95/glass
Graham's Six Grapes	\$ 9.95/glass
Dow's Late Bottle Vintage	\$ 7.95/glass
Smith Woodhouse Reserve	\$ 5.95/glass
Errázuriz, Sauvignon Blanc, Late Harvest	\$ 39.00/bottle
Chateau D' yquem premier Grand Cru Sauternes	\$ 480.00/bottle

COGNACS & ARMAGNAC

Courvoisier V.S.O.P.	\$ 7.95/glass
Hennessey V.S.	\$ 7.95/glass
Armagnac	\$ 8.95/glass
Rémy Martin V.S.O.P.	\$ 10.95/glass
Courvoisier Napoleon	\$ 12.95/glass
Rémy Martin X.O.	\$ 18.95/glass
Rémy Martin Louis XIII	\$ 89.95/glass

A \$18 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. A 15% service charge will be automatically added to your bar and beverage purchases