

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 Asian Mix

Thai Beef Salad • Fresh Salad
Chicken Soup Gai Kai • Pork Sweet and Sour
Thai Prawns • Pepper Fried Fish Fillet • Grilled Pork Belly
Stir-fried Beef and Tofu • Cashew Chicken with Stir-fry Vegetable
White Rice • Fried Rice with Pork • Singapore Noodles

Chilled Specials

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

Madrigal Jicama Slaw

Lamb Salad with Green Beans and Tomato
Asparagus with Roasted Corn and Red Bean Salad
Pasta and Roasted Vegetable Salad with Mint-Yogurt Dressing
Seafood Ceviche

Honeydew • Papaya • Fresh Fruit with Berries

Bistro Specials

Navy Bean Soup
* Cajun Tuna Steak
Hungarian Beef Goulash
Black Bean Patty GOURMET VEGETARIAN
Sautéed Mix Greens • Sweet Potato Fries
Garlic Mashed Potato • Saffron Basmati Rice

Our Carving Dish

* Leg of Lamb au jus with Mint Jelly and Lamb 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

* 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

THE Lido RESTAURANT
Casual Dinner Menu

Country Italian Roll's
Korn Spitz Rolls
Muesli Bread

Appetizers

Melon Trio GOURMET VEGETARIAN
Eggplant Caponata GOURMET VEGETARIAN

Soups and Salads

Green Chile and Corn Chowder GOURMET VEGETARIAN
Pistou Soup GOURMET VEGETARIAN

Daily 12 Salad Bar

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

Madrigal Jicama Slaw

Lamb Salad with Green Beans and Tomato
Asparagus with Roasted Corn and Red Bean Salad
Seafood Ceviche

Entrées

Three-Cheese Pappardelle GOURMET VEGETARIAN
Pasta Sauce Selection:
Marinara • Bolognese • Alfredo
Turkey Roast with Giblet Gravy and Cranberry
Caribbean Braised Beef Pot Roast
*** 8 oz. New York Strip Loin Steak**
Veal Rump with Autumn Leaves
Sesame-Coated Basa
Oven-Baked Eggplant Parmigiana GOURMET VEGETARIAN

Accompaniments

Apple-Pecan Stuffing
Boiled New Potatoes
Sweet Potato Fries

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Root Vegetable Stew
Dilled Carrots







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

-  **Melon Trio ^**
watermelon, cantaloupe, honeydew, Port wine reduction
-  **Eggplant Caponata ^**
A cooked vegetable mélange made from sautéed eggplant and celery seasoned with sweetened vinegar, and capers in a sweet-sour sauce, served with crispy ciabatta toast points
- Caribbean Island Fritters**
chili pepper-corn dip, fried plantain
-  **Green Chile and Corn Chowder ^**
roasted bell pepper, cilantro
-  **Pistou Soup ^**
Provençale vegetables, white beans, pesto oil
- French Onion Soup "Les Halles"**
Gruyère cheese crouton
-  **Chilled Guanabana Soup ^**
toasted coconut, nutmeg
-  **Great Sound Salad ^**
Mix greens, bibb lettuce, avocado, tomato, red beans, French green beans, garbanzo beans
- Classic Caesar Salad**
Parmesan cheese, garlic croutons, anchovies

MAINS

-  **Three-Cheese Linguine ^**
Parmesan, Fontina, and Gorgonzola cheese sauce, garlic bread
-  **Avocado Citrus Salad ^**
avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette
- Sesame-Coated Basa**
watercress, caramelized mango, tarragon sauce, roasted red-skin potatoes, asparagus spears
- Grilled Salmon with Ginger Cilantro Pesto ***
basmati rice, sautéed mix greens, garlic cherry tomatoes
- Caribbean Braised Beef Pot Roast**
red wine sauce with rum raisins, frizzled onions, root vegetables, mushroom medley, pineapple mashed yams
- Broiled New York Strip Loin ***
Mix vegetable medley, green peppercorn sauce
-  **Veal Rump with Autumn Leaves**
baked bread dumplings, beet jam
- Turkey Roast with Giblet Gravy and Cranberry**
apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato
- Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus
-  **Oven-Baked Eggplant Parmigiana ^**
Provolone cheese, spaghetti, marinara sauce, fried basil

DESSERTS

Chocolate and Banana Cream Pie

A layer of chocolate cream and a layer of banana cream, topped with sliced banana and chocolate shavings

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, Chaumes, Brie, 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 • Chocolate Chip Ice Cream

Raspberry Sorbet • Chocolate Frozen Yogurt



No Sugar Added Vanilla Ice Cream

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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

Italian-Style

Late Night Snack

10:30pm – 11:30pm

Focaccia

Ciabatta

Bread Sticks

Bowl of Whole Fresh Fruits

Chilled Options

Sliced Tomato and Fresh Mozzarella

* Seafood Stuffed Avocado

Assorted Grilled Vegetables

Marinated Heart of Palm and Button Mushrooms

Assorted Olives

Italian Mixed Greens with Italian Dressing,

Served with Warm Garlic Crostini MADE TO ORDER

Hot Selections

Tuscany-Style Pasta Fagioli

Pizza Quattro Stagione MADE TO ORDER

Ham and Cheese with Onion and Tomato Panini on Sun-Dried Tomato-Pesto Roll

Chicken Piccata with Lemon Caper Sauce

Linguine Alfredo

Meat Lasagna

Sweet Endings

Panna Cotta

Tiramisu

Strawberry Amaretto Cake

Assorted Biscotti

Fresh Fruit Salad

Assorted Cheese with Fruit and Crackers

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