

 **RESTAURANT**

## Lunch Menu

### Pizza

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

### Pasta Bar

Baked Ziti with Tomato, Basil and Mozzarella  
Vermicelli • Penne  
Marinara • Bolognese • Alfredo

### Asian Corner

Tropical Fruit Salad • Sushi Bar  
FEATURING

#### A Taste of Indonesia

Sambal, Gado Gado Salad • Soto Ayam  
Krupuk • Fried Vegetable • Bakwan  
Sambal Beans • Fish Fillet and Seafood in Curry with Lemongrass  
Ketchup Manis Chicken • Beef Sumatra • Assorted Sâté • Meatballs  
White Rice • Nasi Goreng • Bami Goreng

### Chilled Specials

HAL Stuffed Super Deli • Focaccia Spuckie • Hal XL Sub  
Vegetable Baguette

Cherry Tomato and Bell Pepper Salad  
Tarragon Chicken Salad with Walnuts, Apple and Celery  
Potato and Asparagus Salad  
Ham and Rigatoni Salad with Hard Boiled Egg  
Seafood and Jicama Salad in Coconut Dressing

Watermelon • Honeydew • Fresh Fruit Salad

### Bistro Specials

Chicken Noodle Soup  
\* Grilled Sole  
Chicken Marsala  
Braised, Stuffed Collard Green Rolls GOURMET VEGETARIAN  
Vichy Carrots • Colossal Crisp French Fries  
Sautéed Potatoes • Mexican-Style Rice

### Our Carving Dish

Peking Duck with Hoisin Sauce  
Rotisserie Chicken

### Desserts

Apple Pie • Yogurt Apple Cake • Papaya-Mandarin Pastry Slice  
Apple-Cinnamon Cheesecake • Irish Coffee Mousse  
Strawberry Fruit Slice • Pecan-Maple Cream Puff  
Boston Cupcake • Lemon Swiss Roll  
Vanilla Napoleon no sugar added • Mango Mousse no sugar added  
Butterscotch Pudding no sugar added

Holland America Line only serves sustainable seafood

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# Lunch

## Appetizers

**Assorted Wedges of Melon and Pineapple** GOURMET VEGETARIAN  
strawberries, blueberries, cottage cheese, cinnamon sugar

**Garden Symphony with Montrachet** GOURMET VEGETARIAN  
marinated mushrooms, zucchini, asparagus and green bell peppers, herbed goat cheese, tarragon-balsamic vinaigrette

**Almond Chicken Tenders**  
Dipped in almond batter and cooked until crisp, served with honey-Dijon mustard sauce

## Soup and Salad

**Chicken Noodle Soup**  
Chicken, vegetables, and vermicelli noodles

**Chopped Farmer's Salad** GOURMET VEGETARIAN  
romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

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

## Entrées

**Baked Macaroni Cheese** GOURMET VEGETARIAN  
A mixture of pasta, Gruyère cheese and Parmesan cheese sauce, topped with fresh bread crumbs, then baked until bubbling and golden, served with garlic French bread

**Salade Niçoise** GOURMET VEGETARIAN  
mixed greens, green beans, steamed potatoes, cucumber, tomato, onion, olives, vinaigrette

**Barbecue Pulled-Pork Sandwich**  
On a Kaiser bun with a spicy slaw and served with sweet potato fries

**Mozzarella Burger with Arugula Pesto**  
On a toasted bun with beefsteak tomatoes and arugula

**Breaded Yellowfin Sole Fillet**  
Dipped in herb-scented crumbs and sautéed until golden brown, served with cold caper rémoulade, crisp green beans and boiled new potatoes

**Veal Zurichoise**  
Tender slices of veal, quickly sautéed and accompanied by a creamy mushroom sauce, served with home-made spätzle, grilled asparagus and sautéed cherry tomatoes

**Braised, Stuffed Collard Green Rolls** GOURMET VEGETARIAN  
Fresh collard greens stuffed with red azuki beans, served with a side of lemony cabbage-avocado slaw

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## Lunchtime Sweets

### **Apple Pie**

A juicy heap of sliced apples and raisins  
baked in a sweet and buttery crust

### **Carrot Cake**

Moist cake, flecked with carrot and studded  
with raisins, walnuts and pineapple topped  
with a satin-smooth cream cheese icing

### **Vanilla Napoleon no sugar added**

Layers of flaky puff pastry filled with  
vanilla-flavored pastry cream

### **Sliced Fruit Plate**

An assorted selection of fresh fruit

## Frozen Treats

### **Vanilla Ice Cream**

### **Coffee Ice Cream**

### **Lemon Sherbet**

### **Raspberry Frozen Yogurt**

### **No Sugar Added Vanilla Ice Cream**

### **No Sugar Added Chocolate Chip Ice Cream**

### **Lychee Sundae**

Vanilla ice cream, mango sauce, whipped cream, toasted  
coconut

**THE Lido** RESTAURANT  
Casual Dinner Menu

**French Baguette Rolls**  
**Malt Crust Rolls**  
**Six-Grain Bread**

Appetizers

**Chilled Lychees with Kiwi Wedges** GOURMET VEGETARIAN  
**Bay Shrimp Cocktail**

Soups and Salads

**Cream of Four-Mushrooms** GOURMET VEGETARIAN  
**Dos Frijoles Soup** GOURMET VEGETARIAN

**Daily 12 Salad Bar**

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

**Tomato and Bell Pepper Salad**  
**Tarragon Chicken Salad with Walnuts, Apple and Celery**  
**Potato and Asparagus Salad**  
**Seafood and Jicama Salad in Coconut Dressing**

Entrées

**Pesto Spaghetti with Italian Sausage**  
**Pasta Sauce Selection:**  
Marinara • Bolognese • Alfredo  
**Oven-Roasted Chicken**  
**\* Grilled Beef Tenderloin Filet**  
**\* 8 oz. New York Strip Loin Steak**  
**Thyme-Grilled Lamb Chops**  
**Grilled Tuna with Roasted Corn Salsa \***  
**Roasted Beet Risotto** GOURMET VEGETARIAN

Accompaniments

**Mashed Potato**  
**Jasmine Rice**  
**Sweet Potato Fries**  
•  
**Mix Vegetables with Asparagus Spears**  
**Sautéed Chayote**

Desserts

**Balsamic Strawberries**  
**Coconut Panna Cotta**  
**Black Forest Cake no sugar added**  
**Cheese and Fruit**  
Or  
**Create Your Own Sundae at the Ice Cream Parlor**

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## STARTERS • SOUPS • SALADS



**Chilled Lychees with Kiwi Wedges**  
blueberries, mint, mango, raspberry sauce

**Jumbo Shrimp Cocktail**  
American cocktail sauce

**Mille-Feuille of Duck Pâté**  
grilled pears, orange-lingonberry confit



**Cream of Four-Mushrooms ^**  
Oyster, Shiitake, Button and Enoki mushrooms



**Dos Frijoles Soup ^**  
kidney and black beans, garlic, chili, cumin, orange zest

**French Onion Soup "Les Halles"**  
Gruyère cheese crouton



**Chilled Sour Cherry Soup ^**  
crème fraîche, ginger



**Ensalada de Palmitos de Primavera ^**  
iceberg, arugula, hearts of palm, egg, red beet, tomato, red bell pepper, celery

**Classic Caesar Salad**  
Parmesan cheese, garlic croutons, anchovies

## MAINS

**Pesto Spaghetti with Italian Sausage**  
onion, garlic, tomato, fennel, Parmesan cheese

**Fresh Mozzarella and Tomato Salad ^**  
red cherry tomatoes, baby mozzarella, lemon-dressed arugula, basil, parsley

**Grilled Tuna with Roasted Corn Salsa \***  
black bean rice, green beans and cherry tomato

**Grilled Salmon with Pesto \***  
basmati rice, sautéed mix greens, garlic cherry tomatoes

**\* Oven-Roasted Beef Tenderloin Topped with Button Mushrooms**  
Tranches of beef roasted to perfection served with a creamy sauce of button mushrooms, roasted potatoes and spring vegetables

**Broiled New York Strip Loin \***  
mix vegetables, green peppercorn sauce

**Oven-Roasted Rack of Lamb \***  
Dijon mustard, garlic herb crumbs, Pinot Noir sauce, ratatouille, savory potato pie

**Oven-Roasted Quail**  
spinach-goat cheese stuffing, shiitake mushroom risotto, glazed pineapple

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



**Roasted Beet Risotto ^**  
arugula salad with pine nuts

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## DESSERTS

### Chocolate Soufflé

warm dark chocolate sauce

### Balsamic Strawberries

white chocolate mousse

### Coconut Panna Cotta

toasted coconut

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Cherry Crisp

French vanilla ice cream

### Cheese and Fruit

Pepper, Humboldt Fog, Provolone, Old Amsterdam

### Sliced Fruit Plate

selection of fresh fruit



### Black Forest Cake no sugar added

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

### Cherries Jubilee Sundae

French vanilla ice cream, Cognac-Bing cherries, whipped cream, chopped nuts

### Ice Cream

Vanilla Ice Cream • Chocolate Ice Cream

Strawberry Sorbet • Peach Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Neapolitan Ice Cream

## AFTER DINNER DRINKS

Espresso	1.25
Cappuccino	1.75
Extra Shot	.50
Hazel Eyes	5.95
Frangelico, Bailey's and Kahlua	



CULINARY COUNCIL



NO SUGAR ADDED

**THE** *Lido* RESTAURANT

Asian-Style  
Late Night Snack

10:30pm – 11:30pm

Sesame French bread

Pandesal Bread

Nut Bread Rolls

Bowl of Whole Fresh Fruits

Chilled Options

Cold Filipino Lumpia

Sliced Char Sui - Chinese Roast Pork with Mustard and Plum Sauce

Shrimp Salad

Minced Sautéed Chicken Salad Szechwan-Style  
Served in an Iceberg Lettuce Leaf

Mixed Greens Lettuce Tossed with Hoisin Dressing

Hot Selections

Hot and Sour Soup

Duck Pot Sticker with Ginger Soya Dip

Deep Fried Spring Rolls: Choose from Pork, Shrimp or Vegetable

Sweet and Sour Pork over Steamed Rice

Soba Whole Wheat Noodles with Seafood Tossed in Teriyaki Sauce  
with Green Onion, Napa Cabbage, Ginger and Garlic - MADE TO ORDER

Deep-Fried Tofu over Vegetable Stew in Oyster Sauce - MADE TO ORDER

Sweet Endings

Rice Pudding with Lychee

Coconut Cake

Banana Cream Pie

Mango Mousse in Tartlets

Fresh Fruit Salad

Assorted Cheeses with Fruit and Crackers

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