

 **RESTAURANT**

## Lunch Menu

### Pizza

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

### Pasta Bar

Stuffed Manicotti  
Spaghetti • Fusilli  
Marinara • Bolognese • Alfredo

### Asian Corner

Tropical Fruit Salad • Sushi Bar  
FEATURING  
A Taste of Vietnam  
Fresh Salad • Sour Soup with Fish/Shrimp in Taro Broth  
Spring Rolls • Mint Chicken • Vietnamese Lamb • Blackened Beef Stir-fry  
Caramelized Fish Fillet • Bay Scallop and Garlic Lime Shrimp  
White Rice • Fried Rice • Vietnamese Style Vermicelli Noodles

### Chilled Specials

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

Asparagus, Peppers and White Bean Salad  
Grilled Beef and Bell Pepper Salad  
Sweet and Sour Cucumber Salad with Grilled Corn and Mushrooms  
Pasta and Crab Salad with Mandarin Orange  
Seafood Salad with Tamarind-Ginger Dressing

Cantaloupe • Watermelon • Fresh Fruit Salad

### Bistro Specials

'DAM' Bacon and Cabbage Soup  
Swai Tempura  
Chicken Cacciatore  
Grilled Vegetable Masala GOURMET VEGETARIAN  
Mushroom Medley • Sweet Pot Fries  
Roasted Red Skin Potatoes • Vegetable Rice Pilaf

### Our Carving Dish

Whole Roasted Turkey with Cranberry Sauce  
Rotisserie Chicken

### Desserts

Peach and Berry Pie • Rhubarb Streusel Cake • Raspberry-Peach Pastry Slice  
Strawberry Cheesecake • Rhubarb-Strawberry Mousse  
Raspberry Fruit Slice • Chocolate Cream Puff  
Red Velvet Cupcake • Coconut Swiss Roll  
Fresh Strawberry Tart no sugar added • Hazelnut Mousse no sugar added  
Coconut Pudding no sugar added

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# Lunch

## Appetizers

**Banana and Orange Mélange** GOURMET VEGETARIAN  
lemon-mint sauce

**Roasted Teriyaki Turkey Tender**

Savory-sweet and juicy, slices of turkey with crisp snow peas and crunchy jicama salad

**Wild Mushroom Quesadilla** GOURMET VEGETARIAN  
With wild rice, guacamole, sour cream and fresh salsa

## Soup and Salad

**'DAM' Bacon and Cabbage Soup**

Chicken-tomato broth with a chiffonade of green cabbage and onion, flavored with paprika and Sherry

**Southwest Gourmet Greens** GOURMET VEGETARIAN  
Red oak, frisée, radicchio and arugula sprinkled with diced avocado, tomato, roasted corn kernels, red onion and tortilla strips

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

## Entrées

**Penne with Garlic Cream Sauce** GOURMET VEGETARIAN  
sautéed bell pepper, zucchini, mushrooms, diced tomato

**Avocado Citrus Salad** GOURMET VEGETARIAN  
Avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

**Deli-Style Hot Corned Beef Sandwich**

A heap of hot corned beef on caraway seed rye bread, served with coleslaw, dill pickle and fresh-made French fries

**Reuben Burger**

Topped with white cabbage coleslaw, Thousand Island dressing, Swiss cheese and served on a toasted whole-wheat bun

**\* Honey-Glazed Flounder Fillet**

Topped with grilled pineapple and served with asparagus spears, steamed broccoli and rice pilaf scented with cumin and thyme

**Chicken Cacciatore**

Sautéed breast of chicken in a Marsala wine butter sauce with tomato, onion and mushrooms, served with creamed spinach and rice pilaf

**Grilled Vegetable Masala** GOURMET VEGETARIAN

Eggplant, bell pepper and sweet potato braised in yogurt with Indian spices, served with coconut-pistachio basmati rice

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## Lunchtime Sweets

### **Peach and Berry Pie**

Caramelized peaches baked with berries in sweet crust, served with vanilla ice cream and whipped cream

### **Chocolate Layer Cake**

Dark chocolate sponge layer of chocolate ganache

### **Fresh Strawberry Tart no sugar added**

Tender pastry dough, filled with a sugar-free pastry cream and topped with slices of fresh strawberry

### **Sliced Fruit Plate**

An assorted selection of fresh fruit

## Frozen Treats

### **Vanilla Ice Cream**

### **Coffee Ice Cream**

### **Lime Sherbet**

### **Raspberry Frozen Yogurt**

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

### **No Sugar Added Coffee Fudge Ice Cream**

### **Peach Melba Sundae**

French vanilla ice cream, poached golden peach, Melba sauce

**THE Lido** RESTAURANT  
Casual Dinner Menu

Malt Crust Rolls  
Rustic White Rolls  
Pesto Bread

Appetizers

Citrus Delight with Amaretto GOURMET VEGETARIAN  
Sweet Tomato and Fresh Buffalo Mozzarella GOURMET VEGETARIAN

Soups and Salads

Potato Soup with Lobster  
Pepper Pot Soup

Daily 12 Salad Bar

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

Asparagus and Black Eyed Pea Salad  
Grilled Beef and Bell Pepper Salad  
Sweet and Sour Cucumber Salad with Grilled Corn and Mushrooms  
Seafood Salad with Tamarind-Ginger Dressing

Entrées

Tortellini with Sun Dried Tomatoes GOURMET VEGETARIAN

Pasta Sauce Selection:

Marinara • Bolognese • Alfredo

\* Chicken Breast with Thyme-Mandarin Glaze

Curried Beef Short Ribs

\* 8 oz. New York Strip Loin Steak

Island-Spiced Rack of Pork

Flounder with Coconut-Lemongrass Reduction \*

Curried Vegetable Cutlet GOURMET VEGETARIAN

Accompaniments

Roasted Potato  
Mashed Potato  
Sweet Potato Fries

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Savoy Cabbage  
Island Coleslaw

Desserts

Chocolate Cake  
Grand Marnier-Marinated Cherry Mille Feuille  
Hazelnut Mousse Cake no sugar added  
Cheese and Fruit  
Or  
Create Your Own Sundae at the Ice Cream Parlor

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## STARTERS • SOUPS • SALADS

-  **Citrus Delight with Amaretto** ^  
cranberry-apple vinaigrette
-  **Sweet Tomato and Fresh Buffalo Mozzarella** ^  
aged balsamic vinegar, olive oil, basil, focaccia
- Fusion Crab Cakes with Tropical Fruit Salsa**  
coconut, cilantro, ginger, lime, curry, Indian-spiced tomato chutney
-  **Potato Soup with Lobster**  
chorizo oil
- Pepper Pot Soup**  
root vegetables, dumplings, chunks of beef, ginger, garlic
- French Onion Soup "Les Halles"**  
Gruyère cheese crouton
-  **Chilled Mixed Berry Soup** ^  
lemon zest
- Smoked Salmon, Pear and Fennel Salad** \*  
red onion, raisins, chive
- Classic Caesar Salad**  
Parmesan cheese, garlic croutons, anchovies

## MAINS

-  **Tortellini with Sun Dried Tomatoes** ^  
cheese tortellini, diced tomato, spinach, sun-dried tomato pesto
- Spicy Peanut-Cilantro Salad**  
lime-marinated turkey, fresh corn, black beans, cheese, tortilla strips, tomato, mixed lettuces, spicy peanut-cilantro vinaigrette
-  **Barramundi with Coconut-Lemongrass Reduction** \*  
broccoli florets, seafood-Israeli couscous salad
- Grilled Salmon with Ginger Cilantro Pesto** \*  
basmati rice, sautéed mix greens, garlic cherry tomatoes
- Curried Beef Short Ribs**  
braised parsnips, carrots, rutabaga and potatoes
- Broiled New York Strip Loin** \*  
mix vegetables, green peppercorn sauce
- Island-Spiced Rack of Pork**  
mashed sweet potato, Island coleslaw
- Pan-Roasted Duck Breast with Thyme-Mandarin Glaze** \*  
savoy cabbage with bacon, rösti potatoes
- Oven-Roasted Chicken**  
quinoa pilaf, herb roasted vegetables, jus
-  **Curried Vegetable Cutlet** ^  
Indian spices, garbanzo beans, tomato sauce, baby bok choy

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ⓧ Tonight's featured recipes by Culinary Council member

**Jonnie Boer**

*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.*



Jonnie Boer is head chef at De Librije in Zwolle, recognized as one of the “50 best restaurants in the world,” and only the second restaurant in the Netherlands to be awarded three stars. His catering company, Food on Tour, sells its own products and, in 2008, he and his wife, Thérèse, opened a new hotel with restaurant, as well as a cooking and wine school. The restaurant, Librije’s Zusje, was awarded a Michelin star within six months of opening. Boer was named a Knight in the Order of Orange Nassau in 2005, one of the Netherland’s highest honors.

**RECOMMENDED WINES**

**WHITE**

**Robert Mondavi Sauvignon Blanc, California**  
Pears and apples with some flinty notes and a long, crisp finish



39



**Labouré Roi Pouilly Fuissé, France**  
Collage of white fruits flavors, lively floral undertones

11

**RED**

**Grant Burge Shiraz Australia 2012**  
Beautifully structured with touch of chocolate and dark plums. The rich fruit flavors are balanced by soft fine grained tannins

34

**Columbia Crest Cabernet Sauvignon, Washington**  
Aromatic and spicy with flavors of berries and cassis

9.75

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## DESSERTS

### Chocolate Avalanche Cake

fudge sauce, tripple berry sauce, whipped cream

### Warm Espresso-Prunes Pudding

sticky pudding, zabaglione, meringue

### Grand Marnier-Marinated Cherry Mille Feuille

vanilla cream, gianduia gelato

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Peach Crisp

French vanilla ice cream

### Cheese and Fruit

Asiago, Emthaler, Havarti, Brie

### Sliced Fruit Plate

selection of fresh fruit



### Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum-flavored hazelnut mousse, hazelnuts, pistachios

### Hot Fudge Sundae

French vanilla ice cream, whipped cream, toasted almonds

### Ice Cream

Vanilla Ice Cream • Red Cactus Ice Cream

Orange Sorbet • Cookies N Cream Frozen Yogurt



No Sugar Added Vanilla Ice Cream

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No Sugar Added Coffee Fudge Ice Cream

## AFTER DINNER DRINKS

Espresso 1.25

Cappuccino 1.75

Extra Shot .50

Tangerine Dream 5.95

Grand Marnier and Crème de Cacao White



CULINARY COUNCIL



NO SUGAR ADDED

**THE** *Lido* RESTAURANT

# Caribbean-Style

## Late Night Snack

10:30pm – 11:30pm

Assorted Rolls

Dark Rye Bread

Portuguese Rolls

Bowl of Whole Fresh Fruits

### Chilled Options

Seafood Salad with Jicama

Tomato and Onion Salad with Basil-Lemon Dressing

Escabeche de Pato - Duck Salad

Mixed Greens with Avocado and Cucumber  
in Red Pepper-Lemon Dressing MADE TO ORDER

### Hot Selections

Chupe de Camarones - Shrimp Chowder

Jamaican-Style Jerk Chicken with Beans and Rice

Conch and Cod Fritters with Corn Relish

Creole Chicken Wrap

\* Prosciutto and Arugula Pizza

Penne with Andouille Sausage, Tomato,  
Cream, Jalapeño and Roasted Bell Pepper

### Sweet Endings

Coconut Custard

Mango Mousse Cake with Chocolate

Cayman Island Rum Cake

Jamaican Fried Plantains with Mexican Vanilla Sauce

Fresh Fruit Salad

Assorted Cheese with Fruit and Crackers

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