

THE *Lido* RESTAURANT

## Lunch Menu

### Pizza

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

### Pasta Bar

Baked Ham and Cheese Macaroni  
Spaghetti • Rigatoni  
Marinara • Bolognese • Alfredo

### Asian Corner

Tropical Fruit Salad • Sushi Bar  
FEATURING

#### A Taste of India

Naan, Papadam, Raita, Vegetable salad  
Tomato Shorba • Pickle, Chutney, Samosa  
Dal, Potato- Spinach Paneer • Tandoori Chicken • Seafood Curry  
Masala Fried Fish • Lamb Rogan Josh  
Kofta Curry • White Rice • Kashmir Rice

### Chilled Specials

HAL Stuffed Super Deli • Ciabatta Americano • Hal XL Sub  
Vegetable Baguette

Apple and Pear with Toasted Pecan Salad  
Carrots, Raisin with Feta Cheese Salad  
Tomato and Mozzarella Salad  
Chicken, Water Chestnut and Rice Noodle Salad  
Bay Shrimp and Pineapple Salad with Brandy Cocktail Sauce

Honeydew • Cantaloupe • Fresh Fruit Salad with Berries

### Bistro Specials

Chicken and Corn Soup  
\* Pan Fried Basa  
Coconut Crusted Chicken with Thai Red Curry Sauce  
Carrot and Parmesan Risotto GOURMET VEGETARIAN  
Ratatouille • Sweet Potato Fries  
Roasted Potato • Wild Rice

### Our Carving Dish

\* Dry-Rubbed Beef Brisket with BBQ Sauce  
Rotisserie Chicken

### Desserts

Lemon Meringue Pie • Mixed Berry Dream Cake • Strawberry-Kiwi Pastry Slice  
Cherry Cheesecake • Hazelnut Mousse  
Dutch Cherry Slice • Pistachio Cream Puff  
Banana Cupcake • Strawberry Swiss Roll  
Vanilla Egg Custard no sugar added • Yogurt Wildberry Mousse no sugar added  
Chocolate 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

Poppy Seed Rolls  
Bavarian Farmer Rolls  
Ciabatta Bread

Appetizers

Bay Shrimp Cocktail  
Duck Pâté, Caviar and Smoked Salmon \*

Soups and Salads

Tomato and Fennel Soup GOURMET VEGETARIAN  
Chicken and Wild Rice Soup

Daily 12 Salad Bar

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

Apple and Pear with Toasted Pecan Salad  
Carrots, Raisin with Feta Cheese Salad  
Tomato and Mozzarella Salad  
Chicken, Water Chestnut and Rice Noodle Salad

Entrées

Linguine with Mushroom Cream GOURMET VEGETARIAN  
Pasta Sauce Selection:  
Marinara • Bolognese • Alfredo  
Parmesan-Crusted Turkey Tenderloin  
\* Grilled Beef Tenderloin Filet  
\* 8 oz. New York Strip Loin Steak  
Grilled Pork Chop with Pineapple Rum Glaze  
Cornflake-Crusted Rainbow Trout  
Eggplant and Zucchini Piccata GOURMET VEGETARIAN

Accompaniments

Boiled New Potatoes  
Porcini Basmati Rice  
Sweet Potato Fries  
•  
Roasted Fennel  
Braised Red Cabbage

Desserts

Chocolate-Strawberry Ladyfinger Cake  
Upside-Down Apple Tartlet  
Tiramisu no sugar added  
Cheese and Fruit  
Or  
Create Your Own Sundae at the Ice Cream Parlor

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## STARTERS • SOUPS • SALADS

### Jumbo Shrimp Cocktail

mustard-curry dip

### Duck Pâté, Caviar and Smoked Salmon \*

celery apple salad, classic condiments

### Escargots Bourguignon

herb garlic butter, Burgundy wine, French bread



### Tomato and Fennel Soup ^

crème fraîche

### Chicken and Wild Rice Soup

leeks, carrot, celery, dry sherry

### French Onion Soup "Les Halles"

Gruyère cheese crouton



### Chilled Anjou Pear Soup ^

ginger, cinnamon, dried cherries



### Mixed Greens Salad with Fresh Pear ^

Blue cheese, toasted pecans

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS



### Mushroom Ravioli ^

garlic cream sauce, forest mushrooms, tomato ragoût

### \*Grilled Chinese Five Spice Salmon and Crispy Tortilla Salad

romaine lettuce, cucumber, tomato, scallions, ginger-lime dressing

### Cornflake-Crusted Rainbow Trout

boiled new potatoes, sautéed vegetable medley, remoulade

### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, sautéed mix greens, garlic cherry tomatoes

### Surf and Turf \*

filet mignon, lobster tail, herb garlic butter, porcini basmati rice, sautéed vegetables

### Broiled New York Strip Loin \*

Sautéed vegetables, green peppercorn sauce

### Grilled Pork Chop with Pineapple Rum Glaze

roasted fennel, broccoli florets, mashed Boniato white sweet potato

### Parmesan-Crusted Turkey Tenderloin

honey-mustard sauce, vegetable risotto, sautéed cherry tomatoes

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



### Eggplant and Zucchini Piccata ^

Mediterranean-flavored roasted peppers, onion couscous, tomato coulis



culinary council



vegetarian



sustainable seafood

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ⓧ Tonight's featured recipes by Culinary Council member

## Jacques Torres

*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.*



One of the world's most respected chocolatiers and pastry chefs, Jacques Torres is Executive Officer of Jacques Torres Chocolate, producing and selling his hand-crafted chocolates and confectionary products at factory and retail locations in New York City and Atlantic City's Harrah's Casino. Torres has served as executive pastry chef at Le Cirque, winning awards, judging competitions and participating in culinary events. He hosted Dessert Circus with Jacques Torres on television, and produced Dessert Circus: Extraordinary Desserts You Can Make At Home (William Morrow) and Dessert Circus At Home (William Morrow). He also hosted Chocolate with Jacques Torres on the Food Network.

## RECOMMENDED WINES

### WHITE

#### George Dubouef Macon Village, France

Bright juicy fruit flavors as well as hints of butter, and a lingering finish



39



#### Kendall Jackson Chardonnay

Tropical fruits with citrus notes

13.50

### RED

#### Columbia Crest Cabernet Sauvignon, Washington

Aromatic and spicy with flavors of berries and cassis

49

#### Rosemount Estate Shiraz, Australia

Ripe blackberry flavors and a long rich finish

11

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## DESSERTS



### Chocolate-Strawberry Ladyfinger Cake

Bavarian cream, strawberries



### Upside-Down Apple Tartlet

vanilla cream, Granny Smith apples

### Soufflé au Grand Marnier

vanilla-rum sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Rhubarb Crisp

French vanilla ice cream

### Cheese and Fruit

Pepper Jack, Provolone, Edam, Gorgonzola

### Sliced Fruit Plate

selection of fresh fruit



### Tiramisu no sugar added

mascarpone cream, coffee and Kahlúa-soaked sponge cake

### The Master Chef's Sundae

French vanilla ice cream, tropical fruits, whipped cream, roasted macadamia nuts

### Ice Cream

Vanilla Ice Cream • Strawberry Ice Cream

Passion Fruit Sorbet • Banana Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Chocolate Ice Cream

## AFTER DINNER DRINKS

Espresso	1.25
Cappuccino	1.75
Extra Shot	.50
Southern Belle	5.95
Grand Marnier and Southern Comfort	



CULINARY COUNCIL



NO SUGAR ADDED



**THE** *Lido* RESTAURANT

Spanish-Style  
Late Night Snack

10:30pm – 11:30pm

Torta de Anchoas – Warm Anchovy Toast  
Three Seed Farmers Bread – Stuffed Bread  
Hornazo de Salamanca – Assorted Hard Rolls  
Bowl of Whole Fresh Fruits

Chilled Options

Gazpacho Andalusia

Tapenades: Olive and Anchovy Dip, Assorted Olives, Pickles and Tomato Concassée

Sardinas a la Murciana - Sardines with Tomato

Pista Castellano - Braised Zucchini and Bell Pepper

Ensalada de Naranja y Aguacate - Orange and Avocado Salad

Spanish Ham with Asparagus

Pasta Salad with Vegetables

Crêpe de Shangurro – Crêpes Filled with Crab Meat

Spanish Style Noodles with Baby Clams

Hot Selections

Braised Zucchini

Fried Broccoli with Tomato Salsa and Roasted Bell Pepper

Empanadas Valencianas

Pork Cutlet with Chimichurri

Arroz con Pollo – Chicken and Rice

Sweet Endings

Brazo de Gitano

Sponge Cake Roll Filled with Meringue

Malaga Sweet Potato Pudding

Pastel de Manzano

Chocolate Cake

Fresh Fruit Salad

Assorted Cheeses with Fruit and Crackers

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