

 THE *Lido* RESTAURANT

Lunch Menu

Pizza

Four Cheese • Double Pepperoni
Pepperoni, Sausage, Mushroom and Olives

Pasta Bar

Grilled Vegetable Lasagna
Angel Hair • Orecchiette
Marinara • Bolognese • Alfredo

Asian Corner

Tropical Fruit Salad • Sushi Bar
FEATURING
A Taste of the Philippines

Chilled Specials

HAL Stuffed Super Deli • BCE (Bacon, Chicken and Egg)
HAL Cob Salad • HAL Chicken Caesar Salad
Mexican Salad

Summer Corn Salad
Mexican Chicken Salad
Garlic Broccoli Salad with Ginger and Almonds
Macaroni and Tuscany Bean Salad
Fisherman's Seafood Salad

Cantaloupe • Papaya • Fresh Berries

Bistro Specials

Black Bean Soup GOURMET VEGETARIAN
* Chili-Crusted Catfish
* NY Strip Loin Minute Steak "Bistro-Style"
Wild Mushroom Quesadilla GOURMET VEGETARIAN
Italian-Style Roasted Vegetables • Colossal Crisp French Fries
Red Skin Mashed Potatoes • Brown Rice

Our Carving Dish

* Salmon Coulibiac with Dill Butter Sauce
Rotisserie Chicken

Desserts

Cherry Pie • Butter Streusel Cake • Apricot Tartlet
Chocolate Cheesecake • Strawberry Mousse
Lemon Slice • Mocha Cream Puff
Carrot Cupcake • Nougat Swiss Roll
Apple Tart no sugar added • Chocolate Mousse no sugar added
Vanilla Pudding no sugar added

Holland America Line only serves sustainable seafood

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Lunch

Appetizers

Honeydew Melon and Papaya GOURMET VEGETARIAN
ginger sauce

*** Chicken and Sun-Dried Tomato Roulade**
Rolled chicken breast with a sun-dried tomato and goat cheese filling,
served with Prosciutto ham and drizzled with guava vinaigrette

Crispy Thai Vegetable Spring Roll GOURMET VEGETARIAN
On a seasoned rice noodle salad with a sweet chili dipping sauce

Soup and Salad

Black Bean Soup GOURMET VEGETARIAN
Tender black beans simmered with garlic and cumin, topped with tangy mango salsa

Mixed Greens Salad with Fresh Pear GOURMET VEGETARIAN
Blue cheese, toasted pecans

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

Entrées

Baked Ziti with Sausage and Sun-Dried Tomato
ricotta, spinach, mild Italian sausage, sun-dried tomato, marinara

***Grilled Chinese Five Spice Salmon and Crispy Tortilla Salad**
romaine lettuce, cucumber, tomato, scallions, ginger-lime dressing

Crispy Soft-Shell Crab on Sourdough
Soft-shell crab breaded with Creole seasoning, cooked until crisp and golden,
served on a sourdough bun with a side of rémoulade sauce for dipping

*** Blue Cheese Burger with Crispy Onions**
On a toasted kaiser bun, topped with lettuce, sliced tomato, dill pickle,
red onion rings and chipotle dressing, served with sweet potato fries

Swai Tempura
Lightly battered pieces of swai, cooked until golden,
with pineapple soy sauce, seasoned stir-fried broccoli and
crisp bean sprouts, accompanied by sesame soba noodles

*** NY Strip Loin Minute Steak "Bistro-Style"**
Steak hot off the grill, topped with a creamy knob of
Café de Paris butter, accompanied by fresh-made French fries

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

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THE Lido RESTAURANT
Casual Dinner Menu

Rye Rolls
Ciabatta Rolls
Spa Bread

Appetizers

* Latin-America-Style Gravlax
Vietnamese Spring Roll with Chicken

Soups and Salads

Scandinavian-Style Seafood and Potato Chowder
Guiso

Daily 12 Salad Bar

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

Summer Corn Salad
Mexican Chicken Salad
Garlic Broccoli Salad with Ginger and Almonds
Fisherman's Seafood Salad

Entrées

Orecchiette with Italian Sausage and Escarole
Pasta Sauce Selection:

Marinara • Bolognese • Alfredo

Wattleseed Roasted Duck with Apricots

Bourbon Glazed Beef Tenderloin

* 8 oz. New York Strip Loin Steak

Lebanese Lamb Shank

* Sautéed Cod Fillet

Tofu and Vegetable Korma GOURMET VEGETARIAN

Accompaniments

Cheddar Cheese Grits

Basil-minted Couscous

Colossal Crisp French Fries

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Roasted Carrots

Sautéed Vegetable Medley

Desserts

The "Big Apple" Cheesecake

Kiwi and Passion Fruit Pavlova

Cherry Crumble Pie no sugar added

Cheese and Fruit

Or

Create Your Own Sundae at the Ice Cream Parlor

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North & South America

Appetizer and Soup

LATIN-AMERICA-STYLE GRAVLAX

Salmon cured with pisco sour, kosher salt, sugar, cilantro and crushed pepper-corns served with a mellow jalapeno-honey mustard dressing.

GUISO

A traditional Argentinian soup with pieces of tender beef, sweet potato, carrot, onion, potato, squash, and tomato.

Entrées

BOURBON GLAZED BEEF WITH GRILLED PORTABELLA MUSHROOMS

Grilled to perfection and presented on a bed of cheddar cheese grits and sautéed greens.

POBLANO STUFFED "PECHUGA DE POLLO"

Golden baked chicken breast filled with roasted, mild-spicy pepper and melting Queso Blanco, accompanied with braised tomato-cilantro rice, roasted carrots and roasted cumin-buttered corn kernels.

Dessert

THE "BIG APPLE" CHEESECAKE

New York-style cheesecake served with warm cinnamon-apple compote.

Regional Wine

	Bottle	Glass
Blackstone Sauvignon Blanc, California, USA	\$35.00	\$7.00
Santa Carolina Cabernet Sauvignon, Chile	\$22.00	\$5.00

Asia & Australia

Appetizer and Soup

VIETNAMESE SPRING ROLL WITH CHICKEN

Tender grilled chicken rolled together with romaine lettuce, rice noodles, basil, cilantro and toasted peanuts, served with Nước chấm dipping sauce.

SHIITAKE SALAD WITH SESAME-GINGER VINAIGRETTE

A combination of crisp, colorful vegetables and grilled shiitake mushrooms tossed with a flavorful sesame-ginger vinaigrette.

Entrées

WATTLESEED ROASTED DUCK WITH APRICOTS

Served over smoked back bacon and potato galette, sautéed spinach with macadamia nuts, and complemented with a tamarind glaze.

TOFU AND VEGETABLE KORMA

A blend of cauliflower, green beans, tofu, potatoes, green peas and carrots finished with a lively flavor of ginger and cilantro and accompanied with freshly baked whole-wheat paratha bread.

Dessert

KIWI AND PASSION FRUIT PAVLOVA

Crisp meringue shell filled with vanilla whipped cream, topped with sliced kiwi and drizzled with passion fruit sauce.

Regional Wine

	Bottle	Glass
Villa Maria Sauvignon Blanc, New Zealand	\$45.00	\$9.50
Peter Lehmann Shiraz Barossa, Australia	\$54.00	\$11.50

Master Chefs INTERNATIONAL — DINNER —

Europe & Africa

Chef Rudi's

TOUR AROUND THE WORLD

Appetizer And Soup

MEDITERRANEAN MEZZE PLATE

Creamy hummus, marinated olives, smoky-flavored baba ghanoush, rice-stuffed grape leaves and olive oil-marinated feta cheese.

SCANDINAVIAN-STYLE SEAFOOD AND POTATO CHOWDER

Silky, smooth, thick soup heightened with fresh dill and flavored with Aquavit liquor.

Entrées

LEBANESE LAMB SHANK

Served over flageolets braised in a tomato-lamb jus, served with basil-minted couscous and roasted carrots.

ASPARAGUS AND FONTINA CHEESE RISOTTO WITH SAUTÉED COD

Accented with diced tomato and basil oil. Available as a vegetarian option on request.

Dessert

MOHR IM HEMD

A warm light chocolate nut sponge, coated with cognac laced chocolate sauce and topped with a generous cloud of whipped cream.

Regional Wine

	Bottle	Glass
Footprint Chardonnay, South Africa	\$29.00	\$6.00
Perrin Reserve Cotes-Du-Rhone, France	\$39.00	\$8.00

Appetizer And Soup

BRIE IN CRISPY PHYLLO WITH APPLE-CRANBERRY CHUTNEY

Warm, creamy Brie topped with chutney of tart apple, sweet-dried cranberries and toasted almonds, wrapped in crispy phyllo dough.

CHILLED PUMPKIN SOUP

Creamy and flavorful with hints of cinnamon, ginger and Vermont maple.

Entrées

SAUTÉED SHRIMP PROVENÇAL

Scented with Mediterranean herbs, garlic and tomato concassée, served with florets of crisp, tender broccoli.

ORECCHIETTE WITH ITALIAN SAUSAGE AND ESCAROLE

Small pasta shells baked with Italian-style herbed sausage, fresh oregano, tender ribbons of escarole, white wine, diced roma tomatoes and lemon cream, finished with Pecorino Romano.

Dessert

BAKED ALASKA

An ice cream glacier under a blanket of meringue, with a warm brandy-Bing cherry sauce.

Chef Rudi's Sodamin's Private Label

	Bottle	Glass
Chardonnay, Rattlesnake Hills, Washington, USA	\$24.00	\$5.00
Cabernet Sauvignon, Rattlesnake Hills, Washington, USA	\$24.00	\$5.00

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THE Lido RESTAURANT

U.S. South West-Style

Late Night Snack

10:30pm – 11:30pm

Assorted Rolls

Warm Flour Tortilla

Corn Chips and Salsa

Bowl of Whole Fresh Fruits

Chilled Options

Sliced Roast Pork with Pickled Peppers

Pasta and Bell Pepper Salad in Chipotle Vinaigrette

Cheddar and Jalapeño Jack Cheese Salad with Onion

Jicama Salad with Bay Shrimp in Lemon-Cilantro Dressing

Tossed Mixed Greens with Roasted Bell Pepper

Vinaigrette and Hot Fajita Beef Strips - MADE TO ORDER

Santa Fé Wrap Filled with Grilled Chicken, Corn, Roasted Pepper

and "Dirty" Rice with Hot Salsa and Ranchero Sauce - MADE TO ORDER

Guacamole & Sour Cream

Hot Selections

Crock of Spicy Chili with Shredded Cheddar Cheese and Chopped Onion

Fried Tomato Corn Meal Cakes with Tomato Salsa and Roasted Bell Pepper

Tortilla Pizza Topped with Tomato, Bell Pepper, Onion, Olives,

Fajita Chicken Strips and Shredded Jack Cheese

BBQ Pork Cutlets

Sweet Endings

Pecan Pie

Caramel Flan

Apple Enchiladas

Peach Cobbler

Mexican Chocolate Cake

Fresh Fruit Salad

Assorted Cheeses with Fruit and Crackers

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