

**THE** *Lido* RESTAURANT

## Lunch Menu

### Pizza

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

### Pasta Bar

Lasagna Al Forno  
Linguini • Penne  
Marinara • Bolognese • Alfredo

### Asian Corner

Tropical Fruit Salad • Sushi Bar  
FEATURING

A Taste of Thailand

Papaya Salad • Thai Chicken Salad  
Tom Yam Kung

Spicy Vegetable with Asparagus • Thai Chicken Basil • Pork in Coconut  
Chu Chee Fish Curry • Seafood in Red Curry  
Jasmine Rice Plain • Thai Fried Rice • Pad Thai Noodles

### Chilled Specials

HAL Stuffed Super Deli • Italian Grinder • Hal XL Sub  
Vegetable Baguette

South Western Mozzarella Salad  
Spicy Roast Duck Salad  
Beet Salad with Arugula and Lemon Ginger Dressing  
Penne Salad with Prosciutto and Pear  
Shrimp and White Bean Salad

Cantaloupe • Pineapple • Fresh Fruit with Berries

### Bistro Specials

Cream of Broccoli GOURMET VEGETARIAN  
\* Pan-Seared Salmon Fillet  
Crispy Country-Style Buttermilk Chicken  
Quinoa and Sweet Potato Cakes GOURMET VEGETARIAN  
Green Beans with Pesto • Colossal Crisp French Fries  
Fingerling Potatoes • Almond Jasmine Rice

### Our Carving Dish

\* Roasted Strip Loin with Horseradish Cream  
Rotisserie Chicken

### Desserts

Fruits of the Forest Pie • Danube Wave • Strawberry Tartlet  
New York-Style Cheesecake • Mango Mousse  
Passion Fruit Slice • Vanilla Custard Cream Puff  
Chocolate Cupcake • Raspberry Swiss Roll  
Berry Bols no sugar added • Tiramisu Mousse no sugar added  
Vanilla 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

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## STARTERS • SOUPS • SALADS

### Calyпсо Shrimp Cocktail

mustard-Calyпсо sauce

### Carpaccio of Beef Tenderloin \*

olive oil, Reggiano-Parmigiano, whole grain mustard sauce



### Tomato and Goat Cheese Tart ^

fresh greens, basil-infused olive oil

### Cream of Chicken and Artichoke Soup

bell pepper, basil

### Bahamian Seafood Soup

white fish, shrimp, tomato, coconut milk, cilantro, spinach

### French Onion Soup "Les Halles"

Gruyère cheese crouton



### Chilled Guava and Passion Fruit Soup ^

almond macaroon



### Heart of Romaine Lettuce Niçoise

tuna, green beans, cucumbers, tomato, olives, red onion, potato, oregano vinaigrette

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS

### Penne with Crisp Pancetta

bell pepper, rosemary, tomato, Fontina cheese

### The Chef's Salad Bowl

smoked ham, Swiss cheese, oven-roasted turkey, casalingo salami, hard-boiled egg, Thousand Island dressing



### Shrimp, Andouille & Grits

okra, zesty tomato sauce, citrus, roasted poblano pepper

### Grilled Salmon with Pesto \*

basmati rice, sautéed mix greens, garlic cherry tomatoes

### Prime Rib of Beef au Jus \*

baby corn medley, baked potato

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Pork Buco

tomato sauce, lemon-garlic, mushroom risotto

### Chicken Breast with Israeli Couscous

mushroom-artichoke sauté, black olives, curry-bell pepper coulis

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



### Vegetable Curry with Forbidden Rice ^

cauliflower florets, green peas, root vegetables, pearl onions, coconut cream, curry spice, forbidden rice with lime and cilantro



culinary council



vegetarian



sustainable seafood

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🍴 Tonight's featured recipes by Culinary Council member

**Elizabeth Falkner**

*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.*



A San Francisco, Calif., native, Falkner began her career in two famous local eateries before starting her own business as chef and a managing partner for Michelin-recommended Citizen Cake and then Orson. She has since appeared as a guest, judge and competitor on many television food programs.

A leader in the culinary scene, Falkner is the recipient of numerous awards including a nomination for a James Beard Award. She was named one of "America's 10 Top Pastry Chefs" by Bon Appetit magazine and a "Rising Star Chef" by the San Francisco Chronicle. In Dec. 2012, Falkner was inducted into the Culinary Hall of Fame.

**RECOMMENDED WINES**

**WHITE**

**Stag's Leap Chardonnay, Napa Valley**

Very bright and clear, pale green with lemon hints. Fresh, crisp bouquet with fresh fruit flavors and a deep mineral touch



39



**Chateau St Michelle Riesling Washington**

Big citrus with a cleansing acidity and hint of sweetness

8

**RED**

**Woodbridge Cabernet Sauvignon**

aromas and flavors of cherry cobbler baking spices, cedar, and clove, yielding a mouthwatering finish

32

**Meridian Pinot Noir, California**

Bing cherry with hints of strawberry, roses and violets

10.50

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## DESSERTS

### Devil's Food Cake

chocolate-orange buttercream

### Key Lime Pie

whipped cream, mango sauce

### Viennese Apple Strudel

cinnamon, raisins, warm vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Banana Crisp

French vanilla ice cream

### Cheese and Fruit

Maytag Blue, Brie de Nage, Havarti, Provolone

### Sliced Fruit Plate

selection of fresh fruit



### Lemon Torte no sugar added

lemon cream, lemon garnish

### Brownie Hot Fudge Sundae

mint chocolate chip ice cream, whipped cream, toasted almonds

### Ice Cream

Vanilla Ice Cream • Raspberry Italian Cheesecake Ice Cream

Lemon Sorbet • Vanilla Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Butter Pecan Ice Cream

## AFTER DINNER DRINKS

Espresso

1.25

Cappuccino

1.75

Extra Shot

.50

Mocha Mint

5.95

Kahlua, Crème de Menthe and Crème de Cacao White



CULINARY COUNCIL



NO SUGAR ADDED

**THE Lido** RESTAURANT  
All American-Style  
Late Night Snack

10:30pm – 11:30pm

Soft White Bread

Rye Bread

Onion Rolls

Bowl of Whole Fresh Fruits

Fresh Sliced Fruit Display

### Chilled Options

Stuffed Apple Quarters with Chicken Salad

\* Roasted Beef Roll Filled with a Vegetable Salad

Assorted Cheese presented on a Mirror

Grilled Cajun Chicken Caesar Salad

### Hot Selections

American Bounty Vegetable Soup

Hawaiian Pizza

\* Your Choice Of Burger

with

Cheddar Cheese and Smothered Onion

or

Sautéed Mushrooms and Jack Cheese

or

Bacon and American Cheese

Grilled Ham and Cheese Sandwich MADE TO ORDER

Fettuccine Tossed with Garlic Oil, Broccoli, Sun Dried Tomatoes,  
Basil and \* Prosciutto

### Sweet Endings

Apple Pie

Coconut Cream Pie

Boston Cream Pie

Cherry Pie

Fresh Fruit Salad

Assorted Cheese with Fruit and Crackers

Create Your Own Sundae at the Ice Cream Parlor

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