

Lunch

Appetizers

Peach, Orange and Pear Delight GOURMET VEGETARIAN

Sweet pear and slices of peach perfumed with Frangelico liqueur presented in a wedge of honeydew melon with seedless grapes and a twist of orange

Roasted Teriyaki Chicken Tender

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

Cod and Shrimp Fritters

Fisherman's handed-down recipe of spiced cod and shrimp, cooked until crispy and served with a spicy pepper-corn dip

Soups and Salad

Dutch Green Pea Soup

Flavored according to tradition, with carrots, leeks, potato and celery leaves enriched with a hearty helping of smoked ham and sausage

Chilled Banana Soup GOURMET VEGETARIAN

A creamy mixture of banana, cream, and vanilla ice cream, accented with a hint of rum

Radicchio and Arugula GOURMET VEGETARIAN

Lush bitter greens with roasted forest mushrooms, served with diced fresh tomato and mandarin crescents

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

Entrées

Spaghetti with Meatballs

A classic dish with piping hot marinara sauce

Chicken and Mango Salad

Shredded roasted chicken, mixed with cashew nuts, diced celery, red onion and mustard vinaigrette served over chopped romaine lettuce, finished with a fan of fresh mango

Turkey Reuben Sandwich

Layered with sauerkraut, Swiss cheese and Thousand Island dressing, toasted and served with cabbage slaw, dill pickle and crispy shoestring fries

*** The Master Chef's Burger**

Grilled quarter-pound beef patty seasoned with our own flavorful rub and topped with a three-onion mélange, seared mushrooms and melted Swiss cheese, served on a bun with Half Moon Cay barbecue sauce and shoestring potato fries

Pan-Fried Basa with Capers and Lemon Segments

Sprinkled with chopped parsley and served with boiled potatoes and Bok Choy

*** Dijon Salmon**

Served on a bed of green beans with Button mushrooms and rösti potatoes

Indonesian Tofu and Tempeh Curry GOURMET VEGETARIAN

Cultured soy beans, braised with coconut, lime and cilantro, served with almond white rice

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



Holland America Line

Lunchtime Sweets

Peach and Berry Pie

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

Blondie and Chocolate Brownie

The perfect combination of white and rich dark chocolate batters baked in a classic fudge brownie

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

Strawberry Ice Cream

Pineapple Sherbet

Heath Bar Crunch Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Neapolitan Ice Cream

THE Lido RESTAURANT
Casual Dinner Menu

Honey-Wheat Rolls
Rustic White Rolls
Pesto Bread

Appetizers

Suprême of Fruit Galliano [^]
Chilled Asparagus and Roasted Tomato with Fresh Mozzarella
Goat Cheesecake with Red Onion Jam [^]

Soups and Salads

Farmer's Vegetable Purée [^]
Venison Sausage and Vegetable 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

Apple, Pear and Toasted Pecan Salad
Sonoma Chicken Salad
Potato and Asparagus Salad
Mandarin Shrimp Salad

Entrées

Rustic Home-Made Lasagna
Pasta Sauce Selection:
Marinara • Bolognese • Alfredo • Pesto
Grill Chicken
Braised Beef Roulade with Creamed Potatoes
* 8 oz. New York Strip Loin Steak
Calf's Liver
* Grilled Salmon Fillet
Vegetarian Jambalaya [^]

Accompaniments

Creamy Potatoes
Almond White Rice
French Fries
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Garden Vegetables
Broccoli

Desserts

Chocolate Chip Cookie Stack
Summer Berry Pudding
Hazelnut Mousse Cake no sugar added
Assorted Cheese, Fruits and Crackers
Create Your Own Sundae at the Ice Cream Parlor

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Appetizers

Suprême of Fruit Galliano ^

Seasonal fruits gently folded with a sweet vanilla herbal liqueur, with lime accents

Calypso Shrimp and Scallop Cocktail

Plump and naturally sweet shrimp and scallop on a bed of gourmet greens and shredded iceberg lettuce, served with a mustard-based Calypso sauce

Goat Cheesecake with Red Onion Jam ^

Savory goat cheese cheesecake on a crumble puff pastry base, topped with spiced red onion jam

Warm Apple-Smoked Salmon with Yogurt-Chive Dip

Served with thin bread crisps and crunchy apple salad

Soups and Salad

Farmer's Vegetable Purée ^

A purée of seasonal vegetables swirled with cream and topped with a garlic crouton

Venison Sausage and Vegetable Soup

Rich beef broth with sausage, diced carrot, onion, potato, green beans, peas, cabbage, fresh herbs and finished with Sherry Peppers to add a little extra spice

Chilled Apricot Soup with Snow Egg ^

Enhanced with Champagne, cinnamon and frosted with a dollop of meringue

Gourmet Greens ^

Toasted pecans, sun-warmed cherry tomatoes and fresh orange segments

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

Entrées

Rustic Home-Made Lasagna

Oven-baked layers of tender pasta, meat, cheese, and a chunky tomato sauce

Pacific Rim Salad

Slices of grilled chicken breast layered with mixed greens, cucumber, green onion, red and yellow pepper, green beans, mango, crisp wonton, macadamia nuts and sesame seeds, tossed in our signature vinaigrette

Baked Crab Cakes

Topped with black bean-mango salsa and served over creamy jalapeno Jack cheese grits

Braised Beef Roulade with Creamed Potatoes

In a rich red wine gravy served over braised vegetables and sautéed greens

*** Calf's Liver with Apples and Pancetta**

Thinly sliced and sautéed, topped with caramelized onion, served on a bed of sautéed spinach with a crispy potato pancake

Quail with Apricot Bread Stuffing

Tender quail stuffed with Grand Marnier-scented apricot breading, served on a Port wine reduction with Savoy cabbage, roasted potatoes and cherry tomatoes

Vegetarian Jambalaya ^

Creole rice with a spectrum of roasted spiced vegetables in a light tomato sauce





CULINARY COUNCIL

HOLLAND AMERICA LINE

Tonight's Featured Council Chef Jacques Torres

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.



Baked Chocolate Soup

Banana, cinnamon, rum and meringue



Chocolate Chip Cookie Stack

Hot chocolate shooter

Master Chef Rudi's Selections

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

*** Grilled Salmon with Ginger-cilantro Pesto**

Basmati rice, steamed vegetable, and garlic cherry tomatoes

Oven-Roasted Chicken

Quinoa pilaf, herb roasted vegetables, jus

*** Broiled New York Strip Loin**

Mashed potatoes, cauliflower gratin, and green peppercorn sauce

Idaho Baked Potato ♦ White Rice ♦ Steamed Vegetables

Today's Wine Recommendation

	Bottle
Caymus, Conundrum, California, USA Flavors of Peach, apricots, green melon and pear	\$44
Meridian Pinot Noir, California, USA Bin cherry with hints of strawberry, roses and violets	\$42

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Desserts

Baked Chocolate Soup

Banana, cinnamon, rum and meringue

Chocolate Chip Cookie Stack

Hot chocolate shooter

Summer Berry Pudding

Sweet-tart red berry compote
topped with vanilla Bavarian cream

Hazelnut Mousse Cake no sugar added

Vanilla sponge cake topped with rum-flavored hazelnut
mousse, garnished with hazelnuts and pistachios

Frozen Treats

Vanilla Ice Cream

Rocky Road Ice Cream

Pineapple Sorbet

Raspberry Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Neapolitan Ice Cream

Strawberry Sundae

Vanilla ice cream with fresh strawberry topping,
whipped cream and toasted almonds



Espresso Drinks

Espresso	\$1.25
Cappuccino	\$1.75
Extra Shot	\$.50

Recommended Cordial of the Day

Tangerine Dream

Grand Marnier and Crème de Cacao White

\$ 5.⁹⁵

Available Daily

The Gold Rush Baked Alaska

Vanilla ice cream surrounded by vanilla sponge and coated in meringue served with your choice of topping

Butterscotch or Raspberry Coulis

Fruit Crisp of the Day

Peach Crisp

Fresh out of the oven, served with a scoop of vanilla ice cream

Sliced Fruit Plate

An assorted selection of fresh fruit

North American Cheese Plate

Gouda • Bell Paese

Brie • Maslander

THE *Lido* RESTAURANT

Filipino-Style
Late Night Snack

Assorted Bread Basket
Bowl of Whole Fresh Fruits
Sliced Tropical Fruit

Chilled Options

Agri Dulce Repolyo - Coleslaw
Achara - Marinated Papaya
Patatas Torta - Potato Salad
Manok at Pina - Chicken and Pineapple
Pipino Enselada - Cucumber Salad
Rellenong Salmon - Stuffed Salmon
Sardinas Manilenia - Sardines in Tomato Sauce
Ensaladang Hipon - Shrimp Salad
Finger Sandwiches

Hot Selections

Picadillo - Beef Consommé
Pansit Molo - Light Cream with Pork Stuffed Pasta
Adobong Manok at Baboy - Chicken and Pork
Bistek at Sibuyas - Minute Steak with Lemon-Soy Sauce
Lapu Lapu Escabeche - Sweet and Sour Fish
Sinangag na Kanin - Fried Rice
Lumpiang Sariwa - Fresh Eggroll MADE TO ORDER

Sweet Endings

Saging Cake - Banana Nut Cake
Leche Plan Coco - Caramel with Coconut
Braso de Mercedes - Soft Meringue and Custard Roll
Gulaman - Cream Fruit Jell-O
Champorado - Chocolate Sticky Rice Pudding
Fresh Fruit Salad
Assorted Cheeses with Fruit and Crackers
Create Your Own Sundae at the Ice Cream Parlor