

Alaskan Salmon Bake

Appetizers

Assorted Fresh Fruit

Sour Dough Rolls - Cheese Sticks - French Baguette - Pumpernickel Rolls

Fruit Salad in Sweet Ginger Marinade

Potato Salad

Alaskan Fisherman Salad

Caesar Salad

Smoked Sausage Salad

Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots

House Italian, Thousand Island, Blue Cheese, or fat-free Creamy Italian

Entrees

* Fresh Broiled Alaskan Salmon

Clams and Mussels in Court Bouillon with Julienne of Vegetables

Maple Sauce and Tartar Sauce

Accompaniments

Mixed vegetables

Maple Glazed Carrots

Baked Potato with Condiments

Steamed White Rice

Corn on Cob

Dessert

Huge Homemade Apple Pie and Vanilla Sauce

Holland America Line only serves sustainable seafood

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Lunch

Appetizers

Sliced Orange with Watermelon Salsa GOURMET VEGETARIAN
Sun-golden citrus with a sweet-and-sour salsa of watermelon, lime, cilantro and jalapeño

*** Roast Beef Rolls**

Filled with celeriac salad and accompanied by tomato and apple relish

Fusion Crab Cakes with Mango Slaw

Hand-formed crab cakes flavored with coconut, cilantro, ginger, lime and curry, served with mango slaw and Indian-spiced tomato chutney

Soups and Salad

Green Chile and Corn Chowder GOURMET VEGETARIAN
A hearty soup with a spicy kick, topped with roasted bell pepper

Chilled Guanabana Soup

A native Caribbean fruit blended with coconut milk and a dash of nutmeg

Belgian Endive and Baby Spinach GOURMET VEGETARIAN

With sweet mandarin segments, sliced avocado and blushing strawberries

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Hot Honey Mustard or fat-free Honey Dijon

Entrées

Meat Tortellini with Sautéed Spinach

Olive oil, garlic, julienne of bell peppers, scallions and fresh spinach sautéed together and a Roma tomato basil sauce

Cobb Salad

Chicken breast, avocado, Blue cheese, bacon, tomato, egg and lettuce tossed in our signature vinaigrette

The Chef's Favorite Grilled Tuna Melt

Tuna salad and Cheddar cheese layered between slices of fresh rye and grilled, served with seasoned French fries and sweet carrot slaw

*** Mushroom Fontina Burger**

Served on a toasted bun with lettuce, tomato, pickle, red onion and Dijon mustard dressing with French fries

*** New Zealand Salmon Wellington**

Wrapped in puff pastry, filled with rice, spinach and fresh salmon, accompanied by a creamy chive-lemon beurre blanc, carrot sticks and broccoli spears

Fragrant Lamb Curry

Served over basmati rice with naan bread

Barbecue Tofu and Creamy Grits GOURMET VEGETARIAN

With sautéed Swiss chard and toasted pine nuts

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THE *Lido* RESTAURANT

Lunch Menu

Pizza Specials

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

Pasta Bar

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

Asian Corner

Tropical Fruit Salad • *Sushi Bar
FEATURING

A Taste of Indonesian

Sambal, Gado Gado Salad • Soto Ayam
Krupuk • Sambal Beans • Fish and Seafood in Curry with Lemon Grass
Ketchup Manis Chicken • Beef Sumatra • Meatballs
White Rice • Nasi Goreng • Bami Goreng

Salads

Mixed Garden Greens • Classic Caesar
Tomato, Basil and Wheat Berry Salad
Curried Chicken Calypso
South Western Mozzarella Salad with Cherry Tomato, Avocado and Roasted Corn
Sesame Brown Rice Salad
Coleslaw

Cold Buffet

Cantaloupe • Watermelon • Mix Fruit with Berries

Sandwich of the Day

HAL Stuffed Super Deli
Ciabatta Americano

Soups

Green Chili Corn Chowder

Bistro Entrées

Seared Perch Fillet with Lemon and Capers
Fragrant Lamb Curry
Barbecue Tofu and Creamy Grits
Stew Root Vegetables • Steamed Vegetable Medley
Home-Style Potatoes • Wild Rice

Our Carving Dish

Braised Beef Pot Roast
Rotisserie Chicken

Desserts

Lemon Meringue Pie • Mixed Berry Dream Cake • Strawberry-Kiwi Pastry Slice
Cherry Cheesecake • Banana Mousse
Strawberry Cherry Slice • Pistachio Cream Puff
Coffee-Toffee Cupcake • Strawberry Swiss Roll • Lemon Gugelupf
Vanilla Egg Custard no sugar added • Pear Mousse no sugar added
Chocolate Pudding no sugar added

Terrace Grill

* The High Dive ~ * The Cannon Ball ~ * The Gainer ~ The Free Style ~ The Back Flip
The Dive-In Dog ~ The Dog Paddle ~ The Dunkin Dog

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Lunchtime Sweets

Lemon Meringue Pie

Rich lemon custard baked in a flaky crust and crowned with a layer of soft meringue

Chocolate Profiteroles

A classic French favorite of billowing cream puffs filled with velvety chocolate custard

Vanilla Egg Custard no sugar added

Creamy and smooth, with a mixed berry garnish

Sliced Fruit Plate

An assorted selection of fresh fruit

Frozen Treats

Vanilla Ice Cream

Butter Pecan Ice Cream

Lemon Sherbet

Vanilla Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Neapolitan Ice Cream

THE Lido RESTAURANT
Casual Dinner Menu

Sesame Seed Rolls
Nord Leander Rolls
Wurzelbrot Bread

Appetizers

Papaya with a Rainbow of Fruit [^]
Melon Fan and Prosciutto
Eggplant Caponata

Soups and Salads

Cream of Four-Mushrooms [^]
Lemon Turkey Spinach Barley Soup

Daily 12 Salad Bar

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

Tomato, Basil and Wheat Berry Salad
Curried Chicken Calypso
South Western Mozzarella Salad with Cherry Tomato, Avocado and Roasted Corn
Sesame Brown Rice Salad

Entrées

Baked Ricotta Stuffed Shells [^]
Pasta Sauce Selection:
Marinara • Bolognese • Alfredo
Parmesan-Crusted Chicken Breast
* Grilled Beef Flank Steak
* 8 oz. New York Strip Loin Steak
* Veal Rump with Autumn Leaves
* Grill Halibut Fillet
Baked-Stuffed Bell Pepper [^]

Accompaniments

White Almond Rice
Basil Mashed Potatoes
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Carrots and Peas
Green Beans

Desserts

Chocolate Premiere
Lemon Tart
Tiramisu no sugar added
Assorted Cheese, Fruits and Crackers
Create Your Own Sundae at the Ice Cream Parlor

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Appetizers

Papaya with a Rainbow of Fruit ^

Splashed with banana liqueur and sprinkled with coconut shavings

Jumbo Shrimp Cocktail

With American cocktail sauce

Vegetable Caponata

A cooked vegetable mélange made from sautéed vegetable and celery seasoned with sweetened vinegar, and capers in a sweet-sour sauce, served with crispy ciabatta toast points

Sweet Breads with Roast Cos Lettuce

Burnt bread sauce

Soups and Salad

Cream of Four-Mushrooms ^

A rich and warming blend of oyster, shiitake, button and enoki mushrooms

Lemon Turkey Spinach Barley Soup

Light and brightly flavored, enriched with celery, carrots, bell pepper and a sprinkling of Parmesan cheese

Chilled Apple Vichyssoise ^

With a kick of apple brandy, sprinkled with diced Granny Smith apples

Baby Spinach and Button Mushrooms

With oven-roasted tomato, crisp red onion, crunchy bacon bits, chopped egg and zesty Gorgonzola crumbles

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Lime Chipotle or fat-free Lemon Herb

Entrées

Penne Primavera

Pasta tubes tossed with sautéed crisp vegetables, garlic, olive oil and topped with grated Parmesan cheese

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

Spiced salmon and crispy tortilla strips, served over romaine lettuce, cucumber, tomato, and scallions tossed in a ginger and lime dressing

*** Halibut Caddy Ganty**

Topped with sour cream, onion and fresh breadcrumbs, served over olive oil mashed potatoes, broccoli florets and roasted cherry tomatoes

*** Surf and Turf**

Filet mignon and lobster tail with herb garlic butter, on porcini basmati rice, surrounded with an array of sautéed vegetables

*** Veal Rump with Green Leaves**

Grill polenta and beet jam

Parmesan-Crusted Chicken Breast

With a sweetly mellow honey-Dijon mustard sauce, basil-scented mashed potatoes and sugar peas

Oven-Baked Bell Pepper

Filled with brown rice and an Alaskan summer vegetable ragoût, on a pool of tomato basil sauce





CULINARY COUNCIL

HOLLAND AMERICA LINE

Tonight's Featured Council Chef Mark Best

Following an unconventional path toward a culinary career, Chef Mark Best is known as one of the most innovative chefs in the world today. After working in many of the world's most famous French restaurants, he returned to Australia to become the face of new Australian cuisine. A published author, he currently serves as Executive Chef of the award winning restaurant, Marque.

Located in Sydney, Australia, Marque has been heralded by critics from around the globe. It is the recipient of multiple awards including U.K. Restaurant Magazine's World's 50 Best Restaurants "Breakthrough Award" and ranks among the San Pellegrino World Top 100 Restaurants.



Sweet Breads with Roast Cos Lettuce

Burnt bread sauce



*** Veal Rump with Green Leaves**

Grill polenta and beet jam

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, steam vegetables

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
Ferrari Carano, Chardonnay, California, USA Notes of hazelnut, oak pineapple and peach	\$74
Nine Hats Syrah, Washington State, USA Dark cherry and plum flavors, cedar toast and espresso	\$74

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Desserts

Flourless Chocolate Cake

A bit of heaven, this rich chocolate cake with its molten chocolate center is topped off with whipped cream and an assortment of berries

Lemon Tart

Flaky pastry filled with a tart lemon cream and served with a sweet blueberry compote

Soufflé au Grand Marnier

With vanilla-rum sauce

Tiramisu no sugar added

Clouds of light mascarpone cream on coffee and Kahlúa-soaked sponge cake

Frozen Treats

Vanilla Ice Cream

Strawberry Ice Cream

Strawberry Sorbet

Chocolate Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Mint Chocolate Chip Ice Cream

The Master Chef's Sundae

Vanilla ice cream topped with mashed tropical fruits, whipped cream and sprinkled with roasted macadamia nuts



Culinary Council Featured Menu Item

Espresso Drinks

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

Recommended Cordial of the Day

Violet Beauregard

Chambord and Crème de Cacao White

\$ 5.⁹⁵

Available Daily

The Gold Rush Baked Alaska

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

Caramel Sauce– Strawberry Compote

Fruit Crisp of the Day

Banana 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

Edam • Brie de Nage
Ossau Iraty • Bell Paese

THE *Lido* RESTAURANT

**Alaskan-Style
Late Night Snack**

Sour Dough Bread Loafs

Dark Rye Rolls

Bowl of Whole Fresh Fruits

Chilled Options

Cole Slaw – Shredded Cabbge and Carrot in a Creamy Garlic Dressing

Torn Romaine Garnished with Red Onion, Tomato and Cucumber,

Your Choice of Russian Dressing or Holland America Line Vinaigrette

Sliced Smoked Salmon served with Sliced Red Onion and Capers

Hot Selections

Barbecue Salmon Chowder

Seafood Stew - Salmon, Mussels and Scallop

in a Saffron Broth with Vegetables

Grilled Salmon and Bacon Panini on Sour Dough Bun

Rosemary Mashed Potatoes

Sautéed Carrots

Mushroom Pasta with Italian Summer Sausage MADE TO ORDER

Sweet Endings

Caramel Apple Cheese Cake

Berries of the Forest Pie

Mocha Profiteroles

Ice Cream Selection

Fresh Fruit Salad

Assorted Cheeses with Fruit and Crackers

Create Your Own Sundae at the Ice Cream Parlor