

THE *Lido* RESTAURANT

Lunch Menu

Pizza Specials

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

Pasta Bar

Mushrooms, Cherry Tomatoes, Red onion, Olive Oil and Kalamat
• Zucchini and Cheese Lasagna
Linguini • Ziti
Pomodoro • Bolognese • Alfredo

Asian Corner

Tropical Fruit Salad • *Sushi Bar
FEATURING
A Taste of Malaysia
Steamed Fish Fillet with Garlic • Malaysian Spiced Chicken
Pepper Beef with Peanut Sauce
White Rice • Nasi Lemak (Coconut Rice) • Bi Hon Noodles
Salad Fresh Tomato, Onions, Cucumber, Lemon, Cabbage White • Canola Oil

Salads

Mixed Garden Greens • Classic Caesar
Cranberry and Quinoa Salad
Swiss Sausage Salad
Miso Carrot and Cabbage Coleslaw
Turkey and Rotelli Salad
Mediterranean Seafood Salad

Cold Buffet

Mango • Cantaloupe • Mix Fruit with Berries

Grab and Go

HAL Stuffed Super Deli
Swiss Deli

Soups

Ginger Chicken and Vegetable Soup

Bistro Entrées

* Blackened Tilapia Filet
Beef Bourgiunon
Grilled Cheese Halloumi
Baby Carrots • Garden Vegetables
Roasted Potatoes • Vegetable Rice
French Fries

Our Carving Dish

Roast Pork Leg with Apple Sauce
Rotisserie Chicken

Desserts

Banana Cream Pie • Chocolate Fudge Cake • Mango Fruit Tartlet
Marbled Cheesecake • Mandarin Mousse
Hazelnut Slice • Orange Cream Puff • Marble Gugelhulpf
Chocolate-Pecan Cupcake • Coffee Swiss Roll
Almond Fruit Cake no sugar added • Mango Mousse no sugar added
Coffee 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

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

Rye Rolls
Ciabatta Rolls
Pumpernickel Bread

Appetizers

Citrus Compote with Honey and Raisins [^]
Bay Shrimp Cocktail
Captain's Antipasto Plate

Soups and Salads

Tomato and Fennel Soup [^]
Italian Wedding 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*

Cranberry and Quinoa Salad
Swiss Sausage Salad
Miso Carrot and Cabbage Coleslaw
Turkey and Rotelli Salad

Entrées

Ziti Pesto [^]
Pasta Sauce Selection:
Marinara • Bolognese • Alfredo
Turkey Roast with Giblet Gravy and Cranberry
* Boston Lager Strip Loin Steak
* 8 oz. New York Strip Loin Steak
Pork Piccata
* Apricot Glazed Salmon
Stuffed Bell Peppers

Accompaniments

Apple-Pecan Stuffing
Mexican-Style Rice
French Fries
•
Cherry Tomato
Sautéed Carrots

Desserts

Chocolate Cake with Blueberry Cream
Rum Cake
Chocolate Delight no sugar added
Assorted Cheese, Fruits and Crackers
Create Your Own Sundae at the Ice Cream Parlor

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Appetizers

Citrus Compote with Honey and Raisins ^

Kiwi, orange, grapefruit segments and raisins flavored with Gewürztraminer wine and drizzled with honey

Crab and Shrimp Tower with Avocado Salsa

The sweet meat of Alaskan crab and tender bay shrimp with diced ripe avocado and fresh tomato, gently combined with olive oil, lime and cilantro

Captain's Antipasto Plate

Country pâté, thinly sliced dried Bresaola beef, dry-cured Coppa pork and paper-thin Prosciutto served with a Sicilian-style roasted vegetable salad

*** Corn Pancakes with Dill-Orange Cured Salmon**

Cilantro, dill and ginger-spiced salmon complemented by a golden griddle cake of scallion and cornmeal

Soups and Salad

Tomato and Fennel Soup ^

A cream-based soup of fennel and yellow tomato, topped with a dollop of crème fraîche

Italian Wedding Soup

Hearty broth rich with colorful vegetables, tender pasta and tiny meatballs

Chilled Strawberry Bisque ^

Sweet, cool and smooth, garnished with a slightly sharp green peppercorn cream

Garden Bounty ^

Gourmet greens, finely shredded cabbage, radish, red bell pepper and sourdough croutons

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

Entrées

Ziti Pesto ^

Tender ziti and pesto sauce tossed with sautéed mixture of green onion, garlic, cherry tomatoes, asparagus tips, and olive oil, topped with Parmesan cheese

Barbecue Chicken Salad

Avocado, tomato, grilled corn, black beans, cucumber and romaine all tossed with our barbecue Ranch dressing, topped with sliced barbecue chicken breast and lots of crispy onion strings for crunch

*** Apricot-Glazed Salmon**

Served with vegetable medley, saffron-scented new potatoes and a soy, garlic, ginger splash

*** Boston Lager Strip Loin Steak**

Marinated in a mixture of honey, spices and Samuel Adams Boston Lager, accompanied by red onion marmalade and creamy greens

Pork Piccata

Spaghetti with chunky tomato sauce, and broccoli

Turkey Roast with Giblet Gravy and Cranberry

Golden roasted and juicy, complete with harvest apple pecan stuffing, giblet gravy, zingy cranberry relish, glazed dilled carrots and turnips, Brussels sprouts and candied sweet potato

Chile Rellenos ^

Oven-roasted poblano peppers stuffed with Monterey Jack cheese, coated and pan-fried, served with green chili sauce and Mexican-style rice





CULINARY COUNCIL

HOLLAND AMERICA LINE

Tonight's Featured Council Chef David Burke

Blurring the lines between chef, artist, entrepreneur and inventor, David Burke stands as a leading pioneer in American cooking today. His fascination with ingredients and the art of the meal has fueled a career marked by creativity, critical acclaim and the introduction of revolutionary products and cooking techniques. In addition to his flagship restaurant, David Burke Townhouse, Burke's other properties include Fishtail by David Burke (New York, NY), David Burke at Bloomingdale's (New York, NY), David Burke Kitchen (New York, NY), David Burke's Primehouse (Chicago, IL), Fromagerie (Rumson, NJ) and David Burke Prime (Foxwoods Casino, CT).



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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

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
Beringer Chardonnay, California, USA Tropical fruit and pineapple flavors	\$49
Robert Mondavi, Private Selection Merlot, California, USA Waves of blackberry, black plum and huckleberry	\$42

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Desserts

Chocolate Cake with Blueberry Cream

Moist, bittersweet chocolate cake served warm with blueberries in bourbon-flavored, sweet whipped cream

Cherry Pavlova

A sweetly crisp meringue shell with a soft marshmallow-like center, topped with whipped cream, tart cherries, and toasted almonds

Rum Cake

Moist pound cake sprinkled with rum and surrounded with a rich vanilla sauce

Chocolate Delight no sugar added

Moist chocolate cake layered with dark chocolate ganache topped by white chocolate mousse and chocolate shavings

Frozen Treats

Vanilla Ice Cream

Pistachio Ice Cream

Mango Sorbet

Vanilla Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Mint Chocolate Chip Ice Cream

Brownie Hot Fudge Sundae

Vanilla ice cream covered with brownie crumbles, rich fudge, whipped cream and toasted almonds



Culinary Council Featured Menu Item

Espresso Drinks

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

Recommended Cordial of the Day

Southern Belle

Grand Marnier and Southern Comfort

\$ 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

Chocolate Fudge– Melba Sauce

Fruit Crisp of the Day

Pineapple 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

Brie • Edam

Leiden • Asiago

THE *Lido* RESTAURANT

Dutch-Style
Late Night Snack

Dutch Rusk

Rye Bread

Raisin Rolls

Pumpernickel

Bowl of Whole Fresh Fruits

Chilled Options

Assorted Herring Display With Sour Cream and Chopped Onion

Stuffed Eggs Topped with Salmon Caviar

Smoked Trout Fillets with Horseradish

Endive Filled with Shrimp Salad

Boston Lettuce with Onion, Tomato, Chopped Egg,

Cucumber and Dutch Vinaigrette - MADE TO ORDER

Hot Selections

Split Pea Soup

Sausage Roll

Chicken and Beef Satay with Peanut Sauce

Seafood Ragoût in Lobster Sauce Served in a Patty Shell

Indonesian Fried Noodles - MADE TO ORDER

Sweet Endings

Apple Fritters

Bossche Bol

Gevulde Koek

Apple Carrée

Tompoes

Small Dutch Pancakes - Poffertjes MADE TO ORDER

Assorted Cheeses with Fruit and Crackers

Create Your Own Sundae at the Ice Cream Parlor