# The Alaska Brunch

We want to give you one more opportunity to ALASKA as we depart the Great Land, so we've put together our favorite local flavors for this special brunch.

## **BEVERAGES**

Fresh Squeezed Orange Juice\$4.25

Veuve Clicquot Champagne \$25

Signature Bloody Mary \$11

Skyy vodka, bloody mary mix

Bloody Maria \$11

1800 tequila, bloody mary mix

**Bloody Margaret** \$11

De Lijn gin, bloody mary mix

Mimosa \$10

sparkling wine, orange juice

**Bottomless Mimosa** \$19

sparkling wine, orange juice

Pompelmoes Martini \$12

De Lijn Gin, grapefruit, lemon, St-Germain Liqueur

Cappuccino \$3.75

Espresso \$2.75

coffee apple juice
decaffeinated coffee orange juice
tea cranberry juice
decaffeinated tea pineapple juice
skim milk grapefruit juice
low fat milk prune juice
whole milk tomato juice



Holland America Line proudly serves sustainable seafood certified by Responsible Fisheries Management.

An \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. A 18% service charge will be automatically added to your bar and beverage purchases.

#### **FRUIT**

Alaskan Breakfast Smoothie 9

apples, beets, pumpkin seeds

Fig and Banana Parfait 🗣

vanilla Greek yogurt, mixed berry compote, poppy-granola fingers

Goats Cheese, Assorted Fresh Berries

toasted pistachios

#### **MAIN**

Banana Fosters Pancakes with Toasted Walnuts

chantilly cream

Alaskan Blueberry Pancake Stack

lemon curd, whipped butter, maple syrup

Alaskan Salmon, Potato Chowder in a Bread Bowl

smoked bacon, chives

Burrata and Tomato Salad 🗣

toasted pecans, balsamic reduction, pesto bread

Ham and Beecher's Cheese Monte Cristo Sandwich

french fries

Wild Forest Mushroom & Tarragon Crepes 9

gratinated cheese, hollandaise

Fisherman's Halibut Sandwich



arugula, farmhouse bread, Beechers cheese sauce, French fries

Crab & Hot Smoked Salmon Cakes \*

lemon salad, fried capers, chili aioli

Biscuits with Gravy, Reindeer Sausage \*

fried eggs, bacon

**Classic Eggs Benedict\*** 

Hollandaise, Canadian bacon, English muffin, smoked paprika

Kodiak Steak & Egg Skillet\*

reindeer sausage, Gouda country potatoes, peppers, onions, Alaskan summer salsa

Home Smoked Gulf of Alaska Cod Benny \*



boiled Yukon potatoes, creamed leeks, poached eggs, tomato concasse

### **DESSERT**

**Triple Berry Alaskan Tart** 

meringue, pistachios

Wild Berry Crisp

crumble topping, vanilla ice cream







If you have a food allergy or intolerance, please inform your server before placing Syour order. Cheese may be non-veget ian.

\*Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.