

The Alaska Brunch

We've put together our favorite local flavors for this special brunch so that you can **TASTE ALASKA**

BEVERAGES



Grizzly Bear Hugo's Spritz \$13
St-Germain, Ca'Marian Prosecco, soda water

Pip & Jo's Moscow Moose \$13
Sazarac Rye, Ginger Beer, Disaronno Amaretto, grapefruit

\$1 from each of the drinks above supports Alaska Wildlife Conservation Center.

Holland America Line Sparkling Wine \$10

Bloody Mary \$11
Skyy vodka

Bloody Maria \$11
1800 tequila

Bloody Margaret \$12
De Lijn gin

Mimosa \$11 | \$19 bottomless
sparkling wine, orange juice

Pompelmoes Martini \$13
De Lijn Gin, grapefruit, lemon, St-Germain Liqueur

Fresh Squeezed Orange Juice \$4.75

Cappuccino \$3.75

Espresso \$2.75

coffee
decaffeinated coffee
tea
decaffeinated tea
skim milk
low fat milk
whole milk

apple juice
orange juice
cranberry juice
pineapple juice
grapefruit juice
prune juice
tomato juice




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

An 18% service charge will be automatically added to your beverage purchases.

FRUIT

Alaskan Breakfast Smoothie 
apples, beets, pumpkin seeds

Fig and Banana Parfait 
vanilla Greek yogurt, mixed berry compote, poppy-granola fingers

Goat Cheese, Assorted Fresh Berries 
toasted pistachios

MAIN

Bananas Foster Pancakes with Toasted Walnuts 
Chantilly cream

Alaskan Blueberry Pancake Stack 
lemon curd, whipped butter, maple syrup

Salmon, Potato Chowder in a Bread Bowl
smoked bacon, chives

Burrata and Yellow Tomato Salad 
toasted pecans, balsamic reduction, pesto bread

Ham and Beecher's Cheese Monte Cristo Sandwich
French fries

Wild Forest Mushroom and Tarragon Crepes 
gratinated cheese, hollandaise

Fisherman's Rockfish Sandwich 
arugula, farmhouse bread, Beecher's cheese sauce, french fries

Crab & Hot Smoked Salmon Cakes *
lemon salad, fried capers, chili aioli

Biscuits with Gravy, Reindeer Sausage *
fried eggs, bacon

Kodiak Steak & Egg Skillet *
reindeer sausage, Gouda country potatoes, peppers, onion, Alaska summer salsa

Home Smoked Gulf of Alaska Cod Benny *
boiled Yukon potatoes, creamed cabbage, poached eggs, tomato concasse

DESSERT

Triple Berry Alaskan Tart
vanilla crust, mixed berries, torched meringue

Wild Berry Crisp
crumbled topping, vanilla ice cream,

Ice Cream of the Day

 Vegetarian  Gluten Free  Non-Dairy

your order. Cheese may be non-vegetarian.

*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.

If you have a food allergy or intolerance, please inform your server before placing