Holland America Line®

UNTIL WE SAIL AGAIN

DINNER

A Holland America Line Tradition





PRE-BOARDING DRINKS

PAPER PLANE 12
Angel's Envy Bourbon, Nonino Amaro, Aperol, lemon juice

COMO SPRITZ 12
Cynar, passionfruit, lemon, HAL sparkling wine

PENICILLIN 13
Dewar's White Label, lemon, honey, Compass Box Peat Monster

DUTCH 75 11
De Lijn Gin, sparkling wine, lemon juice

HOLLAND AMERICA LINE SPARKLING WINE, WASHINGTON 10 | 40

CHATEAU STE. MICHELLE, CHARDONNAY, WASHINGTON 12 | 48

SOKOL BLOSSER EVOLUTION, PINOT NOIR, OREGON 14 | 56

OBERON, CABERNET SAUVIGNON, CALIFORNIA 18 | 72



SET SAIL STARTERS

RICOTTA-FETA-YOGURT PURÉE, RED BEETS
parsley, pumpkin seeds, za'atar

CAPTAIN'S ANTIPASTO PLATE*
bresaola beef, dry-cured coppa pork, prosciutto

ALMOND CHICKEN TENDERS
honey-Dijon mustard sauce

ICEBERG WEDGE SALAD
sun-dried tomatoes, bacon, croutons, pickled red onions

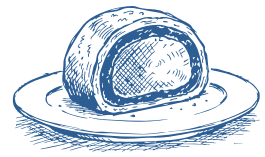
CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

CRAB BISQUE
coconut foam

FRENCH ONION SOUP
Gruyère cheese crouton

Vegetarian GF Gluten Free NS No Sugar Added

** 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. A 20% service charge is automatically applied to all purchases. Local sales taxes are applied as required.*



SEA DAY ENTREES

TRUFFLED MUSHROOM RISOTTO GF
vegetable broth, mascarpone, basil oil

PORT BRAISED LAMB SHANK
broccolini, butter bean purée, gremolata

FILLET OF BEEF WELLINGTON*
Madeira sauce, celeriac mash, green peas

PORK TENDERLOIN, CIDER APPLE PURÉE*
butternut squash dumpling

CHICKEN SUPREME, MUSHROOM WHITE CREAM SAUCE GF
lemon & parsley brown rice

BUTTERED SHRIMP, CHAMPAGNE BEURRE BLANC GF
potato mousseline, spinach

SALMON, CAPERS AND DILL* GF
sesame brown rice, honey roasted carrots

OVEN-BAKED EGGPLANT PARMIGIANA
Provolone cheese, spaghetti, marinara sauce

15 OZ PINNACLE GRILL BONELESS RIBEYE* 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

By Chef Masaharu Morimoto

STEAMED FRESH HALIBUT* 25
Premium Hong Kong XO sauce, seasonal vegetables

BROILED LOBSTER TAILS 25
yuzu butter, roasted garlic mashed potatoes



IN PORT DESSERTS

APPLE CRISP
French Vanilla Ice Cream

BAKED ALASKA
warm brandy Bing cherry sauce

PISTACHIO CHOCOLATE CHEESECAKE
phyllo, white chocolate

BANANA PUDDING NS
vanilla sponge, cake crumbs

SMORES SUNDAE
vanilla ice cream, brownie, marshmallow, graham, chocolate sauce

CAPPUCCINO 3.75

ESPRESSO 2.75