

BREAD BOARD

deli sandwiches

- HAM, TURKEY, TUNA SALAD, EGG SALAD
- PLAIN BAGUETTINI (*butter, Gouda*)
- ITALIAN SUB (*salami, ham, lettuce, tomato, mayonnaise*)
- EGG SALAD (*celery, scallion, spinach, mayonnaise*)
- HAL STUFFED SUPER DELI (*ranch dressing, mustard, lettuce, cabbage, roast beef, turkey, Swiss cheese, pastrami, dill pickle, tomato chutney, ham, turkey*)
- BAJAN FRIED CHICKEN SANDWICH

carvery

- LEG OF LAMB WITH AU JUS *

WILD HARVEST

signature salads

- CHOP CHOP (*mixed greens, turkey, ranch dressing, BBQ Sauce*)
- CHICKEN CAESAR (*romaine, chicken, Parmesan cheese*)
- COBB (*romaine, frisée, diced chicken, ham, egg, blue cheese dressing*)
- ASIAN * (*seared tuna, mixed greens, spinach, sesame dressing, rice noodles*)

DISTANT LANDS

ITALIAN

pastas

- SPAGHETTI WITH BEYOND MEAT BOLOGNESE  (*basil, tomato*)
- RIGATONI WITH ITALIAN SAUSAGE (*tomato, oregano*)
- BAKED CONCHIGLIE (*mozzarella and tomato basil*)

create your own

- LINGUINI, PENNE
- marinara, Bolognese, alfredo

pasta bar condiments

- mushroom, spinach, roasted peppers, onion, olives, roasted garlic, pine nuts, parmesan cheese, pancetta

salads

- ROMANESCO, GOLDEN RAISIN, AND CHICKPEA SALAD
- PANZANELLA SALAD
- ANTIPASTO SALAD

DISTANT LANDS

ASIA

*sushi rolls and dim sum **

- FRIED SUSHI TEMPURA ROLL • TUNA NIGIRI
- PHILADELPHIA ROLL • CRUNCHY TEMPURA ROLL • SHUMAI

mains

- VEGETABLE BAKWAN 
- RICE KUNING
- STEAMED RICE
- BAMI GORENG
- SAMBAL BEANS 
- BEEF SUMATRA
- AYAM GORENG
- UDANG GORENG SAMBA
- PORK SATE STRIPS WITH PEANUT SAUCE
- FISH CURRY

HOMESTEAD

mains


- GARLIC-LEMON ROASTED CHICKEN
- CILANTRO MINT CRUSTED TILAPIA *
- CARIBBEAN SEAFOOD PAELLA
- CHANA MASALA 
- BAKED POTATO (*pulled pork, sour cream, bacon bits, chives, shredded cheddar*)
- VEGAN POTATO VINDALOO 
- CHEESEBURGER SLIDER
- ROASTED OKRA - TOMATO SOUP 

sides

- French fries  • mashed potato  • rice pilaf • mac n' cheese
- green peas and carrots  • vegetable medley 

SWEET SPOT

desserts

- HOLLAND AMERICA LINE BREAD PUDDING
- APPLE pie
- FRUIT SLICE
- JAMAICAN RUM CAKE 
- TRES LECHE CRÈME CARAMEL
- DULCE DE LECHE CHEESECAKE
- RED VELVET CUPCAKE
- VANILLA ECLAIR
- CHOCOLATE CAKE
- VANILLA MILLEFEUILLE NO SUGAR ADDED
- STRAWBERRY MOUSSE NO SUGAR ADDED

featuring dishes created by
Culinary Council Member,
Ethan Stowell

If you have a food allergy or intolerance please inform your server before placing your order.
* 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.

