

FEATURED BEVERAGES

DINING ROOM

BESO DEL SOL SANGRIA, SPAIN 10.75
fresh fruit, selection of red or rosé



THE APEROL SPRITZ 10.75
Aperol Aperitivo, prosecco, club soda, fresh orange

OCEAN BAR

TRADER VIC'S MAI TAI 10.75
Appleton rum, Pierre Ferrand curacao, orgeat syrup, lime

PINNACLE BAR

THE COSMO 10.75
Absolut Citron Vodka, Cointreau, cranberry, lime

CROW'S NEST

BROOKLYN 12
Knob Creek Rye, Carpano Antica Vermouth, Noilly Prat Dry Vermouth, Meraschino liqueur



HOLLAND AMERICA 150TH PILSNER 7.75
Pike Brewing Co.

exc.port to table

CHICKEN AND CHORIZO SOUP
Spanish rice, saffron, carrots, bell peppers

SEAFOOD DEILED EGGS *

smoked salmon, crab, honey-mustard dressing

TO TABBOULEH AND BEYOND! BEYOND CHICKEN STRIPS AND TABBOULEH SALAD

hummus, pomegranate dressing

ARANCINI POMODORO

mozzarella, ratatouille, basil

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

BOSTON LETTUCE WITH CRUMBLD GORGONZOLA CHEESE

toasted garlic croutons, chives, tomato

STARTERS



gluten-free non-dairy vegetarian vegan spicy

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

exc.port to table

SPICED PORK BELLY

pineapple salsa, roasted squash, sweet potatoes

PENNE! PENNE! PENNE! PENNE CAPRESE 

tomato, basil, mozzarella

PARMESAN CRUSTED CHICKEN BREAST

basil-mashed potatoes, sugar snap peas, Honey-Dijon mustard sauce

FRESH MAHI-MAHI DIABLO

cilantro rice, guajillo chilies, chipotle, tomato

CHILE RELLENOS 

poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

VEGAN PAD THAI 

Thai stick noodles, baby bok choy, toasted peanuts

VEGETABLE CURRY WITH FORBIDDEN RICE   

cauliflower florets, root vegetables, pearl onions slowly simmered in coconut cream and curry spices, forbidden rice

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

SPAGHETTI AND MEATBALLS

marinara sauce

GRILLED SALMON WITH CAPERS AND DILL * 

cilantro rice

BROILED LOBSTER TAILS 15

two 5 oz. lobster tails, orange beurre blanc sauce, roasted parmesan potatoes

5 OZ. FILET MIGNON & 5 OZ. LOBSTER TAIL * 18

grilled asparagus, baked potato, garlic butter

12 OZ. STRIP LOIN STEAK * 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

CHOCOLATE AND WHISKEY TORTE

vanilla sauce, raspberry

FRUIT PAVLOVA 

fresh fruit, coconut whipped cream

MANGO MOUSSE TERRINE 

fresh mango, toasted coconut

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% service charge is automatically applied to all beverage purchases. Local sales taxes are applied as required