

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

IT'S CORN! AND SALT FISH FRITTER
garlic aioli

QUINOA AND POMEGRANATE 

roasted pumpkin

SEARED BLACK PEPPER DUCK BREAST *

apple-celeriac salad, lingonberry cream

BORLOTTI BEAN AND PASTA SOUP

Parmesan, olive oil

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ARR!UGULA AND PUMPKIN SALAD 

pine nuts, 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

NIEUW AMSTERLAMB CARIBBEAN
CURRIED LAMB

rice and beans, fried okra

FARFALLE BOSCAIOLA

tomatoes, onions, pancetta, white wine, olive oil, Parmesan cheese

FLAT IRON STEAK CHIMICHURRI *

jalapeño, pepper jack polenta, green beans

SHAKE IT OFF PARMESAN-PANKO BAKED FRESH COD *

caper-gherkin aioli, crushed potatoes, zucchini

EGGPLANT CANNELLONI PARMIGIANO 

asparagus risotto

CHEMMEEN MANGO CURRY   
(I KNOW, I KNOW, IT'S SERIOUS)

jasmine rice, pappadam, naan bread

VEGETABLE TAGINE WITH APRICOT COUSCOUS 

braised vegetables, garbanzo beans, Moroccan spices

NEW YORK STRIP LOIN *

steak fries, garlic herb butter

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

CARIBBEAN 'JERK' CHICKEN BREAST

Jamaican peas and rice, grilled pineapple spears

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

TAPIOCA PUDDING 

passion fruit, coconut milk

CHOCOLATE CARAMEL TART

chocolate shavings

ALMOND FRUIT CAKE 

almond butter cake, cherries, berries, Frangelico whipped cream

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

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