

JoCoCruise

DINING ROOM

BESO DEL SOL SANGRIA, SPAIN 12
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 10.50
Appleton rum, Pierre Ferrand curacao, orgeat syrup, lime

PINNACLE BAR

THE COSMO 11
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.

FEATURED BEVERAGES

exc.port to table

CARIBBEAN CEVICHE *
shrimp, surimi, mahi-mahi, cilantro, scotch bonnet, red
onion, lime juice

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA 
aged balsamic vinegar, olive oil, basil, focaccia

CHICKEN, HAM, PARMESAN CROQUETTE
spiced saffron aioli

GREEN CHILE AND CORN CHOWDER 
roasted bell pepper, cilantro

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

CHOPPED GARDEN SALAD 
romaine, red onion, green olives, tomato, cucumber, green beans, apple,
organic seed mix

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

JERKED PORK TENDERLOIN *

peanuts, black beans, rice pilaf, collard greens

SPAGHETTI CAPONATA 

eggplant, olives, bell pepper, capers, basil, pine nuts

ROASTED BONELESS CHICKEN LEG

chimichurri, sweet pea risotto

SEARED HADDOCK *

saffron risotto, mussels, clams, peppers

CURRIED VEGETABLE CUTLET 

Indian spices, garbanzo beans, tomato sauce, baby bok choy

SPICY KADAI CHICKEN   

Indian curry flavored chicken served with basmati rice

TOFU AND VEGETABLE STIR FRY 

jasmine rice, gluten free soy sauce, garlic, scallion

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

BEEF POT ROAST

roasted parsnip and root vegetables, potato smash

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

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

COCONUT RICE PUDDING 

caramelized pineapple

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallows

LEMON TORTE 

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