



FIRST

TOMATO BROTH WITH SPICY LEMONGRASS CHICKEN

with flavors of kaffir lime and cilantro

LOBSTER BISQUE

crème fraîche and aged cognac

SHRIMP COCKTAIL

brandy horseradish cocktail sauce

CAESAR SALAD

*heart of romaine, grated parmesan cheese, garlic croutons,
anchovies and house-made dressing*

BEEFSTEAK TOMATO AND BASIL

sliced red onion, pesto, extra virgin olive oil and balsamic reduction

DUNGENESS CRAB CAKES

sweet chili-mustard sauce

OSSETRA MALOSSOL CAVIAR* - \$45 supplement

served on ice with crème fraîche and buckwheat blini

STEAK TARTARE*

*seasoned finely-chopped Double R Ranch beef accompanied with parsley, cornichon, capers
and red onion*

SEA

BROILED ALASKAN KING SALMON*

with lemon garlic herb splash

CEDAR PLANKED HALIBUT WITH SHRIMP SCAMPI*

roasted garlic and cilantro butter

WEST COAST-STYLE SEAFOOD CIOPPINO

tomato braised clams, mussels, shrimp, Alaskan crab and halibut

LAND

DOUBLE R RANCH STEAKS*

7oz Petite Filet Mignon
10oz Filet Mignon
23oz Porterhouse
12oz New York Strip
18oz Bone-in Rib Eye

served with your choice of sauce: sun-dried tomato ~ master chef's green peppercorn ~ béarnaise ~ horseradish-mustard ~ hollandaise ~ maître d' garlic butter

DOUBLE-CUT KUROBUTA PORK CHOP*

marinated in rosemary, garlic and pepper vinegar with scallions

GRILLED COLORADO LAMB CHOPS*

spiced apple chutney and fresh mint sauce

ROASTED JIDORI CHICKEN WITH PORCINI MUSHROOMS*

cider vinegar jus, forbidden rice cake with quinoa and apricot, mâche salad and toasted pistachio nuts

BAKED STUFFED EGGPLANT

ragout of zucchini, onion and tomato on a creamy polenta


WILD MUSHROOM RAVIOLI


in pesto cream sauce

ROASTED PUMPKIN RISOTTO

mascarpone cheese and Swiss chard

SIDES TO SHARE


wilted spinach 


sautéed mushrooms 

baby carrots 

grilled asparagus 

Brussels sprouts with parmesan and pancetta

classic whipped potatoes 

shoestring fries with truffle aioli 

jumbo baked Idaho potato

 Vegetarian

* The US Food and Drug Administration advises that consuming raw or undercooked meat, seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.

DESSERT

NOT-SO-CLASSIC BAKED ALASKA

Ben & Jerry's Cherry Garcia ice cream flamed with bing cherries jubilee

GRAND MARNIER CHOCOLATE VOLCANO CAKE

served warm

PINNACLE SOUFFLÉ

vanilla soufflé with a base of mixed berry compote and finished with molten Drambuie cream truffle

CREAMY HOMEMADE RASPBERRY CHEESECAKE

fresh berries

LEMON BRÛLÉE TART

blueberry whipped cream

FRESH BERRIES

sabayon sauce

PREMIUM ICE CREAM OR SORBET

ASSORTMENT OF INTERNATIONAL CHEESES



Holland America Line

A Signature of Excellence

Note that this is a sample menu and actual selections may vary on board.