



## FIRST

TOMATO BROTH WITH SPICY LEMONGRASS CHICKEN  
*kaffir lime and cilantro*

LOBSTER BISQUE  
*crème fraîche and aged cognac*

JUMBO SHRIMP COCKTAIL  
*brandy horseradish and cocktail sauce*

CAESAR SALAD  
*heart of romaine, parmesan, garlic croutons, anchovies and house-made dressing*

SPINACH ARUGULA SALAD   
*avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola and air dried apples*

BEEFSTEAK TOMATO AND BASIL   
*sliced red onion, pesto, extra virgin olive oil and balsamic reduction*

DUNGENESS CRAB CAKES  
*spiral shaved cucumber and sweet chili-mustard sauce*

OSSETRA MALOSSOL CAVIAR\* - \$45 supplement  
*crème fraîche and buckwheat blini*

STEAK TARTARE\*  
*finely-chopped Double R Ranch beef, parsley, cornichon, capers and red onion*

## LAND

DOUBLE-CUT KUROBUTA PORK CHOP\*  
*olive oil, rosemary, garlic, sherry vinegar and crushed red pepper*

GRILLED COLORADO LAMB CHOPS\*  
*spiced apple chutney and fresh mint sauce*

ROASTED JIDORI CHICKEN WITH PORCINI MUSHROOMS  
*cider vinegar jus, quinoa-forbidden rice cake, mâche salad and toasted pistachio nuts*

BAKED STUFFED EGGPLANT   
*zucchini, onion and tomato and creamy polenta*

WILD MUSHROOM RAVIOLI   
*pesto cream sauce*

ROASTED PUMPKIN RISOTTO   
*mascarpone cheese and Swiss chard*



DOUBLE R RANCH STEAKS\*  
7oz Petite Filet Mignon  
10oz Filet Mignon  
12oz New York Strip Steak  
18oz Bone-in Rib Eye Steak  
23oz Porterhouse

*President's Cut - \$59 supplement*

Holland America Line's President Orlando Ashford has hand-picked a signature cut of steak for the discerning food lover. Our 36oz. bone-in rib eye takes indulgence to a new level, and can be savored on your own or shared.

*All steaks are served with your choice of hand-crafted sauce:  
béarnaise, green-peppercorn, hollandaise, horseradish-mustard, maître d' garlic butter or  
sun-dried tomato*

*Make it Surf and Turf by adding a 5oz Lobster Tail - \$10 supplement*

## SEA

BROILED ALASKAN KING SALMON\*  
*lemon garlic herb splash*

STEAMED ALASKA KING CRAB LEGS  
*drawn butter*

CEDAR PLANKED HALIBUT WITH SHRIMP SCAMPI\*  
*roasted garlic and cilantro butter*

WEST COAST-STYLE SEAFOOD CIOPPINO  
*clams, mussels, shrimp, Alaskan crab, halibut and tomato broth*

*12oz Maine Lobster Tail - \$20 supplement  
steamed or broiled, lemon-garlic butter*

## SIDES TO SHARE

*creamed spinach* ④  
*sautéed mushrooms* ④  
*roasted baby carrots* ④  
*grilled asparagus* ④  
*Brussels sprouts with parmesan and pancetta*  
*classic whipped potatoes* ④  
*shoestring fries with truffle aioli* ④  
*jumbo baked Idaho potato* ④

## DESSERT

### NOT-SO-CLASSIC BAKED ALASKA

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

### GRAND MARNIER CHOCOLATE VOLCANO CAKE

*whipped cream, orange zest*

### PINNACLE SOUFFLÉ

*vanilla soufflé, mixed berry compote base and 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

④ Vegetarian

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

\* 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.



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SAVOR THE JOURNEY