FIRST

Tomato Broth with Spicy Lemongrass Chicken kaffir lime, cilantro

Lobster Bisque crème fraîche, aged cognac

Jumbo Shrimp Cocktail brandy horseradish cocktail sauce

Caesar Salad

heart of romaine, Parmesan, garlic croutons, anchovies, house-made dressing

Spinach Arugula Salad (1) avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola, air dried apples

Beefsteak Tomato and Basil (§) red onion, pesto, extra virgin olive oil, balsamic reduction

Crab Cakes spiral shaved cucumber, sweet chili-mustard sauce

* Ossetra Malossol Caviar (\$70 Supplement) crème fraîche, buckwheat blini

* Steak Tartare finely-chopped Double R Ranch beef, parsley, cornichon, capers, red onion



* 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.

SEA

* Broiled Alaskan King Salmon lemon garlic herb splash

Steamed Alaska King Crab Legs drawn butter

* Cedar Planked Halibut with Shrimp Scampi roasted garlic, cilantro butter

West Coast-Style Seafood Cioppino clams, mussels, shrimp, Alaskan crab, halibut, tomato broth

12 oz. Maine Lobster Tail (\$20 Supplement) steamed or broiled, lemon-garlic butter

SIDES TO SHARE

Creamed Spinach (

Sautéed Mushrooms (1)

Roasted Baby Carrots

Grilled Asparagus (

Sautéed Brussels Sprouts with Parmesan and Pancetta

Classic Whipped Potatoes (

Shoestring Fries with Truffle Aïoli

Jumbo Baked Idaho Potato (individual serving)

Vegetarian

A charge of \$15 will be added to your check per additional entrée ordered.

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LAND

* Double-Cut Kurobuta Pork Chop olive oil, rosemary, garlic, sherry vinegar, crushed red pepper

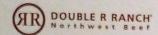
> * Grilled Colorado Lamb Chops spiced apple chutney, fresh mint sauce

Roasted Jidori Chicken with Porcini Mushrooms cider vinegar jus, quinoa-forbidden rice cake, mâche salad, toasted pistachio nuts

Baked-stuffed Eggplant (a) zucchini, onion, eggplant, tomato, creamy polenta

Wild Mushroom Ravioli pesto cream sauce

Roasted Pumpkin Risotto (mascarpone cheese, Swiss chard



Located in Washington State, the "Double R Ranch' is widely recognized as the premier beef brand in the Northwest, part of sustainable beef production that supports numerous family farms and ranches. Their beef is hand selected to include only USDA Choice and higher levels of marbling.

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

* President's Cut (\$59 Supplement)

Holland America Line's President Orlando Ashford has handpicked a signature cut
of steak for the discerning food lover. Our 36 oz. 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, maitre d' garlic butter, sun-dried tomato

Make it Surf and Turf by adding a 5 oz. Lobster Tail (\$10 Supplement)

DESSERT

Not-So-Classic Baked Alaska Ben and Jerry's Cherry Garcia ice cream, Bing cherries jubilee

> Grand Marnier Chocolate Volcano Cake whipped cream, orange zest

Pinnacle Soufflé
vanilla soufflé, mixed berry compote base, molten Drambuie

Creamy Home-made Raspberry Cheesecake fresh berries

Lemon-Brûlée Tart blueberry whipped cream

Fresh Berries sabayon sauce

Premium Ice Cream or Sorbet

Assortment of International Cheeses

COFFEE & TEA

We proudly serve Beukenhorst French press coffee, espresso beverages, and Harney & Sons tea varieties

PORTS & DESSERT WINES

COGNACS & ARMAGNAC

Warre's Otima 10	6.50	Hennessy V.S.	7.95
Smith Woodhouse Reserve	6.50	Courvoisier V.S.O.P.	8.50
Dows Late Bottle Vintage	7.95	Armagnaç	8,95
Grahams Six Grapes	9.95	Rémy Martin V.S.O.P.	10.95
Warre's Warrior	9,95	Courvoisier Napoleon	10.95
Erräzuriz, Sauvignon Blanc, Late Harvest	10	Rémy Martin XO	18.95
Chateau D' Yquem Premier Grand Cru Sauternes	480/375ml		105
	100/3/3411	Rêmy Martin Louis XIII 1 ounce	100

An \$18 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.