

Day 3



SPACE NEEDLE 7.75

A special IPA beer crafted by Pike Brewery Co. in Seattle



DUTCH 150 10

De Lijn Gin, lemon juice, sparkling wine, orange twist

150TH MARTINI 12

De Lijn Gin, Noilly Pratt Dry Vermouth, orange twist

GIN AND TONIC 13

De Lijn Gin, Fever Tree tonic, seasonal botanicals

DRINKS



ARUGULA, ARTICHOKE, FARRO SALAD *

taggiasca olive, salami

SEAFOOD DEVEILED EGGS *

smoked salmon, crab, honey, mustard dressing

CHICKEN AND TABBOULEH SALAD

hummus, pomegranate dressing

ARANCINI POMODORO

mozzarella, ratatouille, basil

CLASSIC CAESAR SALAD

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

GOLD RUSH SOUP

fennel, yellow tomato, crème fraîche

FRENCH ONION SOUP

Gruyère cheese crouton

STARTERS



gluten-free



non-dairy



vegetarian

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.



FLAT IRON STEAK WITH CELERY ROOT PUREE *

wild mushrooms, and red wine sauce

ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT

tomato, garlic, asiago cheese

PARMESAN-COATED VEAL LOIN

artichoke mushroom ragoût, mascarpone polenta, and French green beans

GARLIC-HERB ROASTED CHICKEN

avocado, tomato, and corn salad

SALMON WITH ALASKAN AMBER BEER BÉARNAISE *

maple-glazed carrots, crispy mashed potato cakes

BEEF POT ROAST

roasted parsnip and root vegetables, potato smash

CHILE RELLENOS 

poblano peppers, monterey jack cheese, green chili sauce, Mexican rice

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

CLASSIC DISHES FROM OUR HISTORIC SAILINGS

FRESH COD CAPONATA A LA NORMANDE *



cider cream, apples, cabbage, mushrooms

BROILED LOBSTER TAILS 15

two 5oz 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

RED VELVET CAKE

cream cheese frosting

CHOCOLATE AND WHISKEY TORTE

raspberry sauce

ALMOND FRUIT CAKE 

almond butter cake, cherries, Frangelico whipped cream

FRUIT CRISP OF THE DAY

BANANA CRISP

vanilla ice cream

ARTISAN CHEESE SELECTION

Cheddar, Gouda, Provolone, Edam

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO \$2.50

CAPPUCCINO \$3.50

MAINS

DESSERTS



Holland America Line proudly serves sustainable seafood certified by certified by Responsible Fisheries Management



no sugar added



gluten-free



non-dairy

If you have a food allergy or intolerance, please inform your server before placing your order.

An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required