



APPETIZERS

Table-Side Caesar Salad

heart of romaine, Parmesan, croutons, anchovies

Vine Ripened Beefsteak Tomato Salad ^{GF} ^V

sliced purple onion, balsamic vinaigrette or blue cheese dressing

Jumbo Lump Crab Cakes

cucumber, sweet chili-mustard

Lobster Bisque

crème fraîche, aged cognac

Steakhouse Wedge Salad by David Burke ^{GF}

crispy bacon, blue cheese, tomato, candied walnuts, ranch dressing

Shrimp Cocktail ^{GF}

brandy-horseradish cocktail sauce

Clothesline Candied Bacon by David Burke ^{GF} ND

maple, black pepper, half-sour pickles

ENTRÉES

Braised Beef Short Ribs with Chow Fun Noodles by David Burke

wild mushrooms, carrots, scallions

Grilled Lamb Chops*

controne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass * ^{GF}

dill butter

Panko Fried Stuffed Mushroom Caps ^V

Beyond Meat mince, vegan mayonnaise remoulade, parsley, quinoa salad

Mafaldine, Marinated Grilled Eggplant, Burrata & Chiles ^V

preserved lemon, Calabrian chili, olive oil

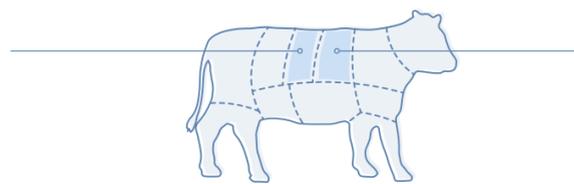
STEAKS

ADD A 5 OZ LOBSTER TAIL FOR \$12

8^{oz}
Filet Mignon *

12^{oz}
New York Strip *

15^{oz}
Boneless Rib Eye *



Choice of sauce: Shallot and Red Wine Bordelaise ♦ Green Peppercorn ♦ Béarnaise

ON THE SIDE

Creamed Spinach ^V ^{GF}

Baked Potato ^V ^{GF}

Asparagus with Hollandaise ^V ^{GF}

French Fries ^V ND

Roasted Baby Beets with Blue Cheese ^V ^{GF}

Sautéed Mushrooms ^V ^{GF}

Mashed Potatoes ^V ^{GF}

^{GF} gluten-free ND non-dairy ^V vegetarian

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection

MEXICO

STARTERS

Rib Eye Tacos * ^{GF}

fresh masa tortillas, onion, cilantro

Elote Soup ^{GF} ^V

corn, queso, lime, cilantro

ENTRÉES

Veracruz Style Grilled Red Snapper * ^{GF}

bean rice, pico de gallo, lime

Beef Tenderloin Parilla *

chipotle demi glaze, bean puree, charred cambray onions

Lamb Shank in Adobo Sauce *

cilantro potatoes, creamed corn

DESSERT

Fresas Con Crema

fresh strawberries, sweetened condensed milk, sour cream, biscotti

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items. Local sales taxes are applied as required.