



## THE BEGINNING

### 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*

### STEAK TARTARE\*

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

### JUMBO-LUMP CRAB CAKES

*sweet chili-mustard sauce*

### OSCIETRA MALOSSOL CAVIAR\* \$45

*served on ice with crème fraîche and buckwheat blini*

## THE GRILL

### DOUBLE R RANCH STEAKS\*

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

*7oz Petite Filet Mignon*

*10oz Filet Mignon*

*32oz Porterhouse*

*12oz New York Strip Steak*

*18oz Bone-in Rib Eye Steak*

GRILLED COLORADO LAMB CHOPS\*

*spiced apple chutney and fresh mint sauce*

DOUBLE-CUT KUROBUTA PORK CHOP\*

*marinated in rosemary, garlic and pepper vinegar with scallions*

ROASTED JIDORI CHICKEN WITH PORCINI MUSHROOMS

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

SEAFOOD

BROILED ALASKAN KING SALMON\*

*with lemon garlic herb splash*

KING CRAB LEGS \$20

*your choice of steamed or broiled, served with drawn butter*

CEDAR PLANKED PACIFIC HALIBUT WITH SHRIMP SCAMPI\*

*roasted garlic and cilantro butter*

WEST COAST STYLE SEAFOOD CIOPPINO

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

VEGETARIAN INTRIGUE

BAKED STUFFED EGGPLANT

*ragout of zucchini, onion, eggplant, and tomato on creamy polenta*

WILD MUSHROOM RAVIOLI

*in pesto cream sauce*

ROASTED PUMPKIN RISOTTO

*mascarpone cheese and Swiss chard*

SHARABLE SIDES

*wilted spinach - sautéed mushrooms - baby carrots - grilled asparagus – brussels sprouts with  
parmesan and pancetta - classic whipped potatoes – shoestring fries with truffle aioli*

INDIVIDUAL SIDE

*Jumbo baked Idaho potato*

Holland America Line only serves sustainable seafood.

\* 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.

This is a sample menu. Dishes and ingredients may vary once on board.

