

Lunch



STARTERS

-  **Honeydew Melon and Papaya ^**
ginger sauce
- Pork and Mango Skewers**
cilantro slaw
-  **Cream of Pumpkin Soup**
cinnamon, ginger, nutmeg, cranberry drizzle
-  **Mixed Italian Garden ^**
tomato, roasted vegetables, olives, red onions, mozzarella cheese

make it your main with grilled chicken or salmon

MAINS

-  **Bucatini with Creamy Four-Mushroom Sauce**
button, shiitake, portabella and oyster, Parmesan cheese
- Roasted Chicken Salad Sandwich**
raisins, apple, red onion, celery, almonds, mayonnaise, lettuce, tomato, whole wheat bread, French fries
- Classic All American Burger ***
sautéed mushrooms and onions, Cheddar cheese, bacon
- Monterey and Almond-Crusted Yellowfin Sole**
bok choy with red bell pepper, snow potatoes
- Breaded Lamb Chop**
Mango-chili salsa, red quinoa
-  **Grandmother's Bread Dumplings**
german-style dumplings, mushroom ragout

EXPRESS COMBO

select up to two options below

- Honeydew Melon and Papaya ^
- Pork and Mango Skewers
- Mixed Italian Garden ^
- Cream of Pumpkin Soup
- Half-Roasted Chicken Salad Sandwich
- Mini Classic All American Burger *

SWEETS

- Pecan Pie**
caramel and chocolate sauce
- Banana Napoleon**
sliced banana, chopped almonds
-  **Chocolate Éclair no sugar added**
chocolate custard
- Mango Sundae**
French vanilla ice cream, diced mango, mango sauce, whipped cream
- Ice Cream**
Vanilla • Mint Chocolate Chip
Lime Sherbet • Black Cherry Frozen Yogurt
-  Vanilla •  Mint Chip

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VEGETARIAN



NO SUGAR ADDED

Lido Market Lunch

NEW YORK PIZZA

Wall Street * Bronx Central Park 
Grand Central  Tribeca Elizabeth Faulkner Pizza

DISTAND LAND - ITALIAN

Bucatini with Creamy Four Mushroom Sauce
Baked Farfalle
Create Your Own Pasta
Marinara, Bolognese, Alfredo

DISTAND LAND - AISAN

A Taste of Pan Asia

Sushi * Tropical Fruit Salad

WILD HARVEST

SIGNATURE SALAD

Chop Chop

mixed greens, turkey, ranch dressing, BBQ Sauce

Caesar

romaine, chicken, parmesan cheese

Cob

romaine, frisee, dice chicken, ham and egg, blue cheese dressing

Asian *

mixed greens, spinach, tuna, sesame dressing, rice noodles

BREAD BOARD

Clabatta Torpedo

plain ciabatta with butter, lettuce and Swiss cheese

Padstow

shrimps and crab salad, French baguette torpedo

E.A.T. C.O.B.B

hard boiled egg, avocado, tomato, chicken onion, bacon, blue cheese, lettuce, rustic bread

Grilled Pear and Brie

arugula, raspberry-balsamic, sour dough bread

Spicy Chicken Bahn mi

sriracha mayonnaise, lettuce, potato chips, soft roll bun

CARVERY

Leg of Lamb au jus

mint jelly and lamb gravy

CARVERY SANDWICH

Roasted Turkey

HOMESTEAD

MAINS

Fried Chicken jus

Breaded Lamb Chop, Mango-chili Salsa, Red Quinoa *
Monterey and Almond Crusted Yellowfin Sole, Balsamic
Infused Pesto *

Grandmother's Bread Dumplings, Mushroom Ragout

SIDES

Cream of Pumpkin Soup

Buttered Parsley Potatoes

Four Cheese and Ham Baked Potato

Mexican Rice

Stewed Root Vegetables

Roasted Fennel

SWEET SPOT

Pecan Pie, Cherry Tartlet

Hazelnut Mousse, Chocolate Cheesecake

Peach Cream Puff, Red Velvet Cupcake

Vanilla Egg Custard no sugar added

Yogurt Wildberry Mousse no sugar added

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🍴 *Tonight's featured recipes by Culinary Council member*

Jacques Torres

Holland America Line has brought together an extraordinary group of talented chefs from around the world. Working with Master Chef, Rudi Sodamin, they have come up with unique dishes just for Holland America Line.



One of the world's most respected chocolatiers and pastry chefs, Jacques Torres is Executive Officer of Jacques Torres Chocolate, producing and selling his hand-crafted chocolates and confectionary products at factory and retail locations in New York City and Atlantic City's Harrah's Casino. Torres has served as executive pastry chef at Le Cirque, winning awards, judging competitions and participating in culinary events. He hosted Dessert Circus with Jacques Torres on television, and produced Dessert Circus: Extraordinary Desserts You Can Make At Home (William Morrow) and Dessert Circus At Home (William Morrow). He also hosted Chocolate with Jacques Torres on the Food Network.

RECOMMENDED WINES

WHITE

- Stag's Leap Chardonnay, CA**
lightly-spiced apples and citrus notes of tangerine and lemon
- Formation Monterey Sauvignon Blanc, CA**
crisp citrus palate with a dry, refreshing finish
- Chef Rudi Private Label Chardonnay, WA**
buttery citrus flavors



39



39 9.75

29 7.25

RED

- Luigi Bosca "La Linda" Malbec, Argentina**
distinctive, intense with cherry and spice
- Batisiolo Barbera D'asti, Italy**
vinous bouquet, intense and well-balanced
- Chef Rudi Private Label Cabernet Sauvignon, WA**
accents of cranberry, currant and plum

34

39 9.75

29 7.25

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STARTERS • SOUPS • SALADS

Eggplant Hummus Dip

whole-wheat pita chips

Duck Pâté Brioche

lingonberry marmalade, Waldorf salad

Fusion Crab Cakes with Mango Slaw

coconut, cilantro, ginger, lime, curry, Indian-spiced tomato chutney



Tomato and Fennel Soup

crème fraîche

CLASSIC: French Onion Soup with Short Rib

Gruyère cheese crouton



Chilled Pineapple Piña Colada Soup

coconut milk, rum, cinnamon, pineapple slice

Great Sound Salad ^

Bibb lettuce, avocado, tomato, red beans,

French green beans, garbanzo beans

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Linguine Carbonara

egg-cream sauce, pancetta, Parmesan cheese



Avocado Citrus Salad ^

avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

Seared Cajun Tuna Steak *

horseradish potato rösti, basil, plum tomato confit

Prime Rib of Beef au Jus *

baby corn medley, baked potato

Sauteed Veal Tenderloin *

candied lemon sauce, corn polenta

Panko-Pineapple Crusted Chicken

basil-cream sauce, ancient grains



Couscous Florentine ^

couscous, spinach, grilled vegetable kebab, dill-sour cream sauce

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



culinary council



vegetarian



responsible seafood

DESSERTS

 **Chocolate Mousse in a Chocolate Cup**
whipped cream

 **Chocolate Black Out Cake**
marshmallow, Devil's Food sponge cake

Warm Caribbean Rum Cake
vanilla ice cream

Crème Brûlée
Grand Marnier-scented custard, caramelized sugar

Mango Blueberry Crisp
French vanilla ice cream

Cheese and Fruit
Gorgonzola, Pont-l'Évêque, Fiscalini Cheddar, Edam

Sliced Fruit Plate
selection of fresh fruit

 **Apple Streusel no sugar added**
cinnamon apples, whipped cream

Mango Sundae
French vanilla ice cream , diced mango, mango sauce, whipped cream

Ice Cream
Vanilla • Pistachio
Raspberry Sorbet • Chocolate Frozen Yogurt

 Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

After Eight Cordial in souvenir glass 6.95
Kahlua, Crème de Menthe Green and Bailey's Irish Cream

Espresso 1.50

Cappuccino 1.95

ask your beverage server for additional drink selections

Lido Market Dinner

BREAD BOARD

CARVERY SPECIAL

Roasted Strip Loin *

horseradish

CARVERY SANDWICH

Roasted Turkey

WILD HARVEST

SIGNATURE SALAD

Chop Chop

mixed greens, turkey, ranch dressing, BBQ Sauce

Caesar

romaine, chicken, parmesan cheese

Cob

romaine, frisee, dice chicken, ham and egg, blue cheese dressing

Asian *

mixed greens, spinach, tuna, sesame dressing, rice noodles

DISTANT LAND - ITALIAN

Linguine Carbonara

Macaroni Four Cheese

Create Your Own Pasta

Pomodoro, Bolognese, Alfredo

HOMESTEAD

New York Steak Garlic Butter *

Lemon-Sage Roasted Chicken

Seared Cajun Tuna Steak, Basil, Plum Tomato Confit *

Prime Rib of Beef au Jus *

Couscous Florentine

SIDES

Tomato and Fennel Soup

French Onion Soup with Short Rib

Four Cheese and Ham Baked Potato

Buttered Parsley Potatoes

Kale Quinoa

Sauteed Brussels Sprouts

Broccoli Florets

SWEET SPOT

Chocolate Black Out Cake

Warm Caribbean Rum Cake

Apple streusel no sugar added

Cheese and Fruit

Ice Cream Sundae

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