

DRINKS

Fresh Squeezed Orange Juice \$4.75

Taittinger Brut Champagne \$22

Holland America Line Sparkling Wine \$10

Signature Bloody Mary \$11

Stoli vodka, bloody mary mix

Bloody Maria \$11

1800 tequila, bloody mary mix

Bloody Margaret \$12

De Lijn gin, bloody mary mix

Mimosa \$11

sparkling wine, orange juice

Bottomless Mimosa \$19

sparkling wine, orange juice

Pamplemousse Martini \$13

De Lijn Gin, grapefruit, lemon, St-Germain Liqueur

Cappuccino \$3.75

Espresso \$2.75

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

SWEET

Breakfast Smoothie 🌿

apples, blueberries, beets, kale, and pumpkin seeds

Fresh Fruit Plate 🌿

berries, toasted pistachios, goat cheese

Fig and Banana Vanilla Greek Yogurt Parfait 🌿

mixed berry compote, poppy-granola fingers

Banana Fosters Pancakes with Toasted Walnuts 🌿

chantilly cream

Caramel-Corn Pancakes 🌿

lemon whipped butter

Charcuterie Board *

cured meats, cheeses, roasted vegetables, garlic crostini

Burrata and Yellow Tomato Salad 🌿

toasted pecans, balsamic reduction, pesto bread

SAVORY

Ham and Beecher's Cheese Monte Cristo Sandwich

French fries

Wild Forest Mushroom and Tarragon Crepes 🌿

gratinated cheese, hollandaise

Wild Avocado-Smash Toast and Sundried Tomato * 🌿

arugula, feta, farmhouse bread, poached eggs

Salmon and Crab Cakes with Poached Eggs *

lemon salad, fried capers, chili aioli

Parma Ham and Asparagus Eggs Benedict *

hollandaise, English muffin, smoked paprika

Chorizo, Potato, Kale, and Olive Frittata *

arugula, farmhouse bread, Beecher's cheese sauce, French fries

Seafood Poutine *

French fries, cheese curds, fennel confit

Biscuits Sunday Roasted Prime Rib of Beef *

au jus, Yorkshire pudding, parsnip puree

DESSERT

Chocolate Trifle

cream cheese frosting, chocolate brownie, shaved chocolate, hazelnut

Baked Apple-Cinnamon Crisp

crumbled topping, vanilla ice cream



Vegetarian



Gluten Free



Non-Dairy



No Sugar Added

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.



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