Each evening as the dinner hour approaches, the melodious call of the chime master
invites you to the Nieuw Amsterdam's Manhattan Dining Room where yet another
incredible experience awaits. As a quartet plays soft dinner music, servers warmly greet
you and present menus of sumptuous five-course selections, including:

**Appetizers**

**Caribbean Fruit Medley**
A composition of sweet melon, papaya and pineapple accented with rum and a
minted lemon yogurt

**Steamed Mussels with Curry, Saffron and Lemon Grass**
Quick simmered with shallots and garlic. Enriched with white wine and cream and
served with fresh French bread

**Grilled Vegetable Tower**
Slices of grilled red beet, zucchini, yellow squash, eggplant and roasted tomato
stacked with a black olive and goat cheese tapenade and served with basil coulis

**Crab Tower with Avocado Salsa**
The sweet meat of Alaskan crab with diced ripe avocado and fresh tomato, gently
combined with olive oil, lime and cilantro

**Soups and Salad**

**Chilled Peach and Ginger Soup**
Refreshing blend of peach and ginger with low-fat buttermilk
and apple juice

**Island Pepper Pot**
Savory beef broth with hearty root vegetables, dumplings and
chunks of beef, flavored with ginger and garlic

**Broadway Basil Tomato Soup**
Mellow puree of vine ripened plum tomato and basil with a chili flake
kick, topped with a crème fraîche crostini

**Baby Spinach with White Mushrooms**
With oven-roasted tomato, crisp red onion, crunchy bacon bits,
chopped egg and zesty blue cheese crumbles
Entrées

**Fettuccine with Plum Tomato and Basil**
Al dente pasta with chopped plum tomato, roasted garlic, shallots and fresh basil

**Ginger Grilled Half Chicken with Mango Lime Relish**
Served with roasted sweet potato and pesto-sautéed zucchini with red bell pepper

**American Prime Rib of Beef au Jus**
Slow-roasted to exquisite tenderness and carved to your order. Served with crisp green beans, toasted almonds and sugar glazed carrots and a baked potato

**Grilled Pork Chop with Pineapple Rum Glaze**
Presented with roasted fennel, baby carrots and garlic buttermilk mashed potatoes

**Classic “Brown Derby” Cobb Salad**
Chicken breast, avocado, blue cheese, bacon, tomato, egg and lettuce tossed in our signature vinaigrette

**Eggplant Cannelloni Parmigiano**
Marinara-roasted eggplant rolls filled with creamy pesto cream cheese, nestled on a savory mushroom risotto

Master Chef Rudi Sodamin’s Recommendations

**Crab Tower with Avocado Salsa**
The sweet meat of Alaskan crab with diced ripe avocado and fresh tomato, gently combined with olive oil, lime and cilantro

**Broadway Basil Tomato Soup**
Mellow puree of vine ripened plum tomato and basil with a chili flake kick, topped with a crème fraîche crostini

**Mahi Mahi with Roasted Corn Salsa and Plantains**
Served grilled alongside orange-infused black bean rice with fresh corn coulis and cilantro, cherry tomatoes and green beans with toasted almonds

Delicious dessert offerings change daily

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