

AMERICAN DINNER



Holland America Line
ms Statendam

Captain Peter J. van Maurik, Commander
Hans Dernison, Hotel Manager

CIRCLE HAWAII CRUISE

Kona, Hawaii
Saturday, April 19, 1997



WINE SPECIAL

To accompany your
Country Style Venison Pate
VOUVRAY, BARTON & GUESTIER
Listed: \$24.00/Special: 21.60

OR

Broiled Salmon Alaska Style
CHENIN BLANC CALLAWAY TEMACULA
Listed: \$22.00/Special 19.80

Wine by the Glass

White Wine

Chablis Blanc	\$3.50
Chardonnay Walnut Crest	\$3.50
Vouvray Barton & Guestier	\$4.50
Chardonnay Kendall Kendal Jackson ...	\$6.00
St. Regis, Blanc (alcohol free)	\$3.50

Red Wine

Merlot Walnut Crest	\$3.50
Cabernet Sauvignon Ariel (alcohol free)	\$3.50
Pinot Noir, Robert Mondavi	\$6.50

Please be advised that Guests with special Dietary Requirements may contact our Maitre d'. Wherever possible we endeavor to prepare the dishes on our daily menu to your specific needs, may it be a low-sodium, low-fat or diabetic diet.

FOR YOUR AFTER DINNER PLEASURE

We serve different coffees and teas, hot chocolate with after dinner drinks in the Explorers Lounge on Upper Promenade Deck from 7:30 pm.

APPETIZERS

CRUDITES

crisp garden vegetables with an avocado dip

AMBROSIA SALAD

*oranges, bananas, grapes and red delicious apples in a cup
with shredded toasted coconut and cherries on top*

WALDORF SALAD

combination of apples, celery, walnuts and mayonnaise

COUNTRY STYLE VEGETABLE TERRINE

ranch dressing and poached red wine pear

CRAB LOUIS

named after the Chef who created it

OYSTER ROCKEFELLER

*farm raised oysters with finely chopped spinach,
garlic, onion and mornay sauce*

SOUPS

WISCONSIN CHEESE SOUP

a combination of Wisconsin processed cheddar cheese, onions and chicken stock

OLD FASHION TURKEY NOODLE SOUP

turkey consommé, turkey meat, pasta and herbs are carefully blended

ICED MANGO SOUP

a delightful blending of fresh mango, cream and a hint of ginger

SALADS

TRADITIONAL CAESAR SALAD

*Romaine lettuce with garlic Caesar dressing, mixed with chopped anchovies,
freshly grated parmesan cheese and bread croutons*

ICEBERG LETTUCE

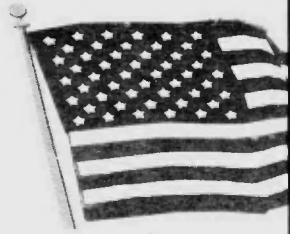
with sliced tomatoes and cucumbers

Italian, ranch, blue cheese, thousand island (also available in low calorie)

TODAY'S SPA CUISINE

BROILED ALASKAN SALMON

*Alaska style fillet of silver salmon basted with honey brown sugar and charbroiled,
served with carrots vichy, sugar snap peas and parsley potatoes.*





CHEF WOLFGANG RECOMMENDS

CRAB LOUIS

named after the Chef who created it

Chardonnay
Walnut Crest
\$3.50

OLD FASHION TURKEY NOODLE SOUP

SLOW ROSTED PRIME RIB OF BEEF AU JUS

*baked potato with bacon, chive, sour cream,
creamed horseradish, carrots and maple syrup acorn squash*

Merlot Walnut
Crest
\$3.50

BIG BLITZ SNICKER CAKE

most entrees can be served without sauce upon request

ENTREES

BAKED MEATLOAF

*ground beef and pork mixed together topped with madeira sauce and crispy onions,
served with mashed potatoes and red cabbage*

SLOW ROSTED PRIME RIB OF BEEF AU JUS

*served with baked potato with bacon, chives, sour cream,
creamed horseradish, carrots and maple syrup acorn squash*

JAMBALAYA

*wake up your cajun taste buds with Chef Wolfgang's combination of lean sausage,
chicken, ham, rice, fresh herbs and zesty spices, Yum! - Yum!*

CORNISH GAME HEN

*rock cornish game hen, served with a light plum sauce,
accompanied by sauteed spinach, carrots and rice*

VEGETARIAN

VEGETABLE LASAGNA

*pasta layered with ricotta cheese, garden vegetables,
topped with tomato sauce and mozzarella cheese*

*Baked potato with sour cream, chive and fresh bacon bits will be served
with any entree upon your request*

Chardonnay
Meridian
\$24.00

Chardonnay
Chateau
St. Michelle
\$26.00

Beaujolais
Village, George
du Boeuf
\$23.00

Pinot Noir
Buena Vista
\$34.00

Fume Blanc
Dry Creek
\$24.00