

# The Alaska Brunch

We want to give you one more opportunity  
to **TASTE** ALASKA as we depart the Great Land,  
so we've put together our favorite local flavors  
for this special brunch.

## BEVERAGES

**Fresh Squeezed Orange Juice** \$4.25

**Veuve Clicquot Champagne** \$28

**Signature Bloody Mary** \$11  
Skyy vodka, bloody mary mix

**Bloody Maria** \$11  
1800 tequila, bloody mary mix

**Bloody Margaret** \$12  
De Lijn gin, bloody mary mix

**Mimosa** \$10  
sparkling wine, orange juice

**Bottomless Mimosa** \$19  
sparkling wine, orange juice

**Pompelmoes Martini** \$12  
De Lijn Gin, grapefruit, lemon, St-Germain Liqueur

**Cappuccino** \$3.75

**Espresso** \$2.75

coffee  
decaffeinated coffee  
tea  
decaffeinated tea  
skim milk  
low fat milk  
whole milk

apple juice  
orange juice  
cranberry juice  
pineapple juice  
grapefruit juice  
prune juice  
tomato juice



Holland America Line proudly serves  
sustainable seafood certified by  
Responsible Fisheries Management.

A 18% service charge will be automatically added to  
your bar and beverage purchases.

## FRUIT

**Alaskan Breakfast Smoothie**   
apples, beets, pumpkin seeds

**Fig and Banana Parfait**   
vanilla Greek yogurt, mixed berry compote, poppy-granola fingers

**Goats Cheese, Assorted Fresh Berries**   
toasted pistachios

## MAIN

**Banana Fosters Pancakes with Toasted Walnuts**   
chantilly cream

**Alaskan Blueberry Pancake Stack**   
lemon curd, whipped butter, maple syrup

**Alaskan Salmon, Potato Chowder in a Bread Bowl**  
smoked bacon, chives

**Burrata and Yellow Tomato Salad**   
toasted pecans, balsamic reduction, pesto bread

**Ham and Beecher's Cheese Monte Cristo Sandwich**  
french fries

**Wild Forest Mushroom & Tarragon Crepes**   
gratinated cheese, hollandaise

**Fisherman's Halibut Sandwich**   
arugula, farmhouse bread, Beechers cheese sauce, French fries

**Crab & Hot Smoked Salmon Cakes \***  
lemon salad, fried capers, chili aioli

**Biscuits with Gravy, Reindeer Sausage \***  
fried eggs, bacon

**Classic Eggs Benedict\***  
Hollandaise, Canadian bacon, English muffin, smoked paprika

**Kodiak Steak & Egg Skillet\***  
reindeer sausage, Gouda country potatoes, peppers, onions, Alaskan summer salsa

**Home Smoked Gulf of Alaska Cod Benny \***   
boiled Yukon potatoes, creamed leeks, poached eggs, tomato concasse

## DESSERT

**Triple Berry Alaskan Tart**  
meringue, pistachios

**Wild Berry Crisp**  
crumble topping, vanilla ice cream

 Vegetarian    Gluten Free    Non-Dairy

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian.

\*Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.