

DRINKS

Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 11

Cazadores Blanco Tequila, Lime, Cointreau

Cosmopolitan 12

Absolut Citron vodka, Cointreau, cranberry, lime

Bahama Mama 10.75

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

Pusser's Painkiller™ 11.25

Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

Beers \$7.75

Heineken, Stella Artois, Amstel Light, Budweiser, Bud Light, Miller Light, Corona

STARTERS

PORT TO PLATE Bolinho de Bacalhau

brazilian with rose sauce and lemon

Smoked Chicken with Raisins GF ND

curried celery remoulade

Pickled Red Beet with Goat Cheese V

pine nut vinaigrette

Boston Lettuce Salad with Haricot Vert GF V

walnuts, cranberries, and feta

Beyond Sausage, Kale, and White Bean Soup GF V

truffle oil

Chilled Watermelon Gazpacho Soup

watermelon, cucumber, parsley

Available Daily

Jumbo Shrimp Cocktail GF ND

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons



Regionally inspired local dishes and ingredients so you can taste Parintins, Brazil right here onboard.



2024 Zuiderdam
**GRAND
WORLD VOYAGE**

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.

MAINS

PORT TO PLATE Vaca Atolada Braised Beef Ribs

braised short rib, boiled parsley potatoes, roasted shallot, red wine

Pappardelle, Shrimps Lemon

white wine cream, basil

Calf's Liver with Apples and Pancetta **GF** **ND**

caramelized onion, sautéed spinach, potato pancake

Butter Garlic Shrimps

caper-tomato onion olives tart, zucchini

Oven-Baked Eggplant Parmigiana **V**

provolone cheese, spaghetti, marinara sauce

Roasted Turkey

herb stuffing, Brussel sprouts, carrots, cranberry sauce

Available Daily

New York Strip Loin with Steak Fries * **GF**

garlic herb butter

Garlic-Herb Roasted Chicken **GF**

avocado-tomato corn salad

Broiled Salmon with Herb Mustard Glaze * **GF**

roasted leeks, red bell pepper, mashed potatoes

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

asparagus, carrots, broccoli

Vegan Dish of the Day

Braised Beets with Lemon and Almonds **V**

almond, mint, thyme

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Red Velvet Cake cream cheese frosting

Chocolate & Whiskey Torte vanilla sauce, raspberry

Mango Mousse Terrine **NS** whipped cream, sable

Rhubarb Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection edam, boursin, cheddar, gouda

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

V Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** 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.