

## 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

Spicy Tuna Roll

sriracha, avocado, mayonnaise

Citrus Delight with Amaretto

oranges, pineapple, grapefruit, cranberry-apple vinaigrette

Shrimp, Crab, Potato Tots

bell pepper, parsley, shaved fennel, aioli

Belgian Endive and Baby Spinach **GF** **ND**

orange segment, avocado

Chili Poblano Soup **GF**

sour cream, poblano peppers

Chilled Blackberry Soup

crème fraîche

**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 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

Beef Roulade, Dill Pickle, and Bacon  
creamed potatoes, roasted root vegetables

Spaghetti Agioli  
shrimp, parsley, roma tomato

Thyme-Roasted Rack of Lamb \*  
grilled polenta, sautéed fennel, red onion-raisin compote, poached figs

Baked Crab Cakes **GF**  
black bean-mango salsa, creamy jalapeno Jack cheese grits

Grilled Vegetable Masala   
Indian spiced-yogurt, coconut-pistachio basmati

### Available Daily

New York Strip Loin Steak Fries \*  
garlic herb butter

Buttermilk Fried Chicken  
mash potatoes, collard green, gravy


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

turnips, mixed vegetable, zucchini

### Vegan Dish of the Day

Vegan Pumpkin and Sage Arancini   
vegan swiss cheese, vegan pesto broccoli

### 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 crème cheese frosting

Chocolate Whiskey Torte raspberry sauce

Mango Mousse Terrine **NS** sable cookie, mango

Rhubarb Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection cheddar, pepper jack, havarti, monterey jack

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75



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.