

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

Caribbean Ceviche

shrimp, surimi, mahi mahi, cilantro, scotch bonnet, red onion, lime juice

Sweet Tomato and Fresh Buffalo Mozzarella 🍷

aged balsamic vinegar, olive oil, basil, focaccia

Chicken, Ham, Parmesan Croquette

spiced saffron aioli

Chopped Garden Salad 🍷

mixed green, red onion, olives, tomato, cucumber, green beans, apple, organic seed mix

Green Chile and Corn Chowder 🍷

roasted bell pepper, cilantro

Chilled Banana Soup

banana, vanilla ice cream

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

Pork Chop

peanuts, black beans, rice pilaf, collard greens

Bucatini Caponata

eggplant, olives, bell pepper, capers, basil, pine nuts

Roasted Boneless Chicken Leg

chimichurri, sweet pea risotto

Seared Haddock *

saffron risotto, mussels, clams, peppers

Curried Vegetable Cutlet

Indian spices, tomato sauce, baby bok choy

Beef Pot Roast

roasted parsnip and root vegetables, potato smash

Available Daily

New York Strip Loin with Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Grilled Salmon with Capers and Dill *

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

sautéed zucchini, brussels sprout, cauliflower

Vegan Dish of the Day

Vegan Sesame Soba Noodles

snow peas, radishes and cilantro

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Chocolate Cake caramelized popcorn

Pear Frangipane vanilla sauce

Cheesecake  strawberry

Mango Blueberry Crisp French vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection brie, provolone, gouda, swiss cheese

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.