

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

Roasted Butternut, Orange Segment

pistachio, feta cheese

Thai Beef and Pickled Papaya *

parsley, lime

Shrimp Tacos, Avocado, Lime

salsa, mango and black beans

Lolo Rosso and Caramelized Pear Salad 🍷

frisee, grilled red pepper, blue cheese

Borlotti Bean and Pasta Soup GF

parmesan, olive oil

Chilled Apple Soup

orange Chantilly cream, pumpkin seeds, fried ginger slice

Available Daily

Jumbo Shrimp Cocktail GF ND

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons



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

Prime Rib of Beef Au Jus *

green bean almandine, sugar-glazed carrot, baked potato

Fettuccine with Beef Short Rib Bolognese

oregano, parmesan

Veal Osso Bucco

pancetta, truffle risotto

Fresh Local Yellowfin Hamachi

boiled new potatoes, sauteed vegetable medley

Vegetarian Jambalaya

creole rice, with a spectrum of roasted spiced vegetables in a light tomato sauce

Chef Neil Dirty Burger

bourbon onion jam, pulled pork, lettuce, tomato, fried egg, sliced American cheese, onion rings

Available Daily

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Salmon with Amber Beer Bearnaise *

maple-glazed carrots, crispy mashed potato cakes

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

asparagus, carrots, butternut

Vegan Dish of the Day

Vegan Creamy Quinoa and White Bean Risotto

crispy brassica florets

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables


Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Dulce de Leche Cheesecake coconut meringue

Sticky Toffee and Date Pudding crème anglaise

Chocolate Delight  chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

Apple Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection cheddar, provolone, gouda, edam

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.