

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

Bay Shrimp Cobb with Celery Slaw

blue cheese, bacon, red radish, apple cider

Goat Cheese, Fig, Apple, and Nuts

honey, citrus

Corn Fritters Topped with Smoked Salmon

crème fraiche, fresh dill

Red Oak and Caramelized Pear Salad **GF**

grilled red pepper, blue cheese

Navy Bean Soup

smoked ham

Chilled Pineapple Piña Colada

pineapple, strawberry

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

Breaded Lamb Chops

mango-chili salsa, red quinoa

Butternut Squash Risotto

cherry tomato, parmesan cheese

Chicken, Smoked Mozzarella, Asparagus

pumpkin, mashed potato

Seared Cajun Tuna Steak *

horseradish potato rosti, basil, plum tomato confit

Spicy Vegetarian Chow Mein

mushroom leeks, bean sprouts, soy ginger sauce

Available Daily

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Grilled Miso Glazed Salmon *

miso ginger glaze, scallion, roasted red bell pepper, jasmine rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

sautéed greens, broccoli, zucchini

Vegan Dish of the Day

Vegan Stir Fried Tempeh

napa cabbage, carrots

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Coconut Raspberry Tart mango tartare, vanilla sauce

Chocolate Tres Leches vanilla sauce, whipped cream

Chocolate Paris Brest  chocolate mousse

Banana Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection brie, cheddar, provolone, pepper 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.