

## 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



Irish Cider and Bacon Mussels  
leeks and parsley

Smoked Chicken with Golden Raisins  
curried celery remoulade

Coconut Crusted Shrimp \*  
mango pepper salsa



Irish Colcannon Soup  
bacon bits

Heart of Romaine Lettuce Niçoise   
tuna, green beans, cucumbers, tomato, olive, red onion, potato

Chilled Watermelon Gazpacho  
watermelon, cucumber, lime zest

Available Daily

Jumbo Shrimp Cocktail    
horseradish cocktail sauce

French Onion Soup  
gruyère cheese crouton

Classic Caesar Salad  
parmesan cheese, garlic croutons

## CREW DISH OF THE DAY

Red Thai Fish Curry  
cilantro rice, lime chili vegetable



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



Irish Corned Beef and Cabbage  
mashed potato, Guinness beer sauce

Pappardelle with Chicken Ragout  
tomato sauce, parmesan



Braised Irish Lamb Stew  
soda bread, onion, boiled potato


Fresh Halibut Fish and Chips  
tartare sauce, mushy peas

Oven Baked Eggplant Parmigiana   
Provolone cheese, spaghetti, marinara sauce

### Available Daily

New York Strip Loin with Fries \*  
garlic herb butter

Garlic- Herb Roasted Chicken  
avocado-tomato corn salsa

Broiled Salmon with Herb Mustard Glaze \*   
roasted leeks, red bell pepper, mashed potato

Rustic Home-Made Lasagna  
tomato sauce, basil

### Add-on Veggie Bowl

carrots, turnips, cauliflower

### Vegan Dish of the Day

Vegan Forest Mushroom and Pea Pithivier  
tofu, cayenne, spiced cream cheese, roasted cauliflower

### MORIMOTO

Morimoto Épice Lobster Tails \* 25  
lemon foam, seasonal vegetables

Fresh Halibut XO \* 25  
Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS



Baileys Irish Cheesecake whipped cream, coffee sauce

Chocolate Raspberry Tart milk chocolate cremeux

Passion Fruit Mousse Torte vanilla crust, chantilly 

Vanilla Crème Brûlée 

Apple Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection gouda, swiss cheese, Monterey jack, cheddar

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.