

## 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

**Carpaccio of Beef Tenderloin \***

parmesan cheese, arugula, balsamic

**Escargot Bourguignon**

herb-garlic butter, burgundy wine, french bread

**Jumbo Shrimp Cocktail**

horseradish cocktail sauce

**Apple, Pear and Cucumber Salad **

frisée, dried cherries, blue cheese crouton

**Cream of Mushroom Soup **

mushroom, parsley, crème fraiche

**Chilled Coconut Soup**

pineapple and toasted coconut

**Available Daily**

**Jumbo Shrimp Cocktail  **

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

### Cracked Pepper Tenderloin, Shrimp \* **GF**

green beans, caramelized pineapple, balsamic reduction

### Three Cheese Tortellini **V**

arrabiata sauce, grilled vegetable

### Tangerine Glazed Duck Breast \*

wild rice, potato pancake, red cabbage, snow peas

### Pan Seared Fresh Cod \* **GF**

parsnip purée, arugula oil, roasted Italian vegetables

### Cauliflower Steak **V**

tahini, cous cous, za'tar, asparagus

### Available Daily

### New York Strip Loin Steak Fries \* **GF**

garlic herb butter

### Garlic Herb Roasted Chicken **GF**

avocado- tomato corn salad

### Roasted Salmon with Artichokes \*

artichoke stew, fingerling potatoes, broccoli florets

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

broccoli, asparagus, carrots

### Vegan Dish of the Day

### Vegan Roasted Harissa Broccoli **V**

warm hummus and za'tar

## 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

**Warm Flourless Chocolate Cake** berries compote, whipped cream

**Tiramisu** **NS** mascarpone cream, coffee and Kahlúa-soaked sponge cake

**Pineapple Crisp** vanilla ice cream

**Artisan Cheese Selection** roquefort, pepper jack, provolone, gouda

**Ice Creams**

**Hot Fudge Sundae with Nuts**

**Espresso 2.75**

**Cappuccino 3.75**

**V** Vegetarian   **GF** Gluten Free   **ND** Non-Dairy   **NS** 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.