

## 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

**Curried Chicken Empanada**

onion, garlic, garam masala, fresh mango chutney, cilantro

**Smoked Salmon Rillettes \***

garlic crostini, sour cream, chives, capers

**Eggplant Caponata** 

olives, raisins, ciabatta

**Chicken Leek Cream Soup** 

thyme, potato

**Gourmet Greens**  

macadamia, cherry tomatoes, orange segments

**Iced Melon Bisque**

grenadine, mint

**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

### Breaded Lamb Chops

mango-chili salsa, creamy polenta

### Penne Artichoke and Prosciutto

garlic, white wine, olive oil, parmesan butter

### Chicken Scaloppini

cognac-mushroom sauce, parsley mashed potatoes, assorted vegetables

### Hake Fillet **GF**

mango pineapple relish smashed plantains spinach

### Whole-wheat Mushroom Crêpes **V**

brown rice pilaf, crème fraîche

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

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

avocado-tomato corn salad

### Salmon with Mango Sauce \*

stir-fried vegetables, wasabi mashed potatoes

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

green beans, turnips, zucchini

### Vegan Dish of the Day

### Vegan Gochujang Veggies with Crispy Tempeh **V**

toasted cashew, garlic fried rice

## 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 **GF** crème anglaise

Chocolate Delight **NS** chocolate cake, dark chocolate ganache, chocolate shavings

Mango Blueberry Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection Roquefort, pepper jack, provolone, beecher's cheese

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.

**April 22, 2024**

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