

## 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, green onion, apple cider

**Goat Cheese, Fig, Apple, and Almond** 

honey and citrus

**Corn Fritters Topped with Smoked Salmon**

crème fraiche, fresh dill

**Black Eye Bean Soup**

pancetta, tomato, basil

**Mixed Green and Caramelized Pear Salad** 

grilled red pepper, blue cheese

**Chilled Berry Soup**

lemon zest, mint, blueberry, blackberry, raspberry

**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

### Seared Cajun Tuna Steak \* **GF**

horseradish potato rösti, basil, plum tomato confit

### Beef Oxtail Bourguignon, Celeriac Purée **GF**

button onions, potatoes, bacon lardons, mushrooms

### Butternut Squash Risotto **V**

sage, pecorino

### Chicken, Smoked Mozzarella, Asparagus **GF ND**

pumpkin, vegetable orzo

### Spicy Vegetarian Chow Mein **V ND**

mushroom, scallions, bean sprouts, soy ginger sauce

### Available Daily

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

garlic herb butter

### Grilled Miso Glazed Salmon \* **GF**

miso ginger glaze, scallions, roasted red bell pepper

### Garlic Herb Roasted Chicken

avocado-tomato corn salsa

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

parsnip, green beans, roasted squash

### Vegan Dish of the Day

### Chile-rubbed butternut Squash Steaks **V GF**

ranch dressing, asparagus, tomato

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Chocolate-Raspberry Tart milk chocolate cremeux

Tres Leches Crème Caramel berries

Passion Fruit Mousse Torte **NS** vanilla crust, chantilly

Banana Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection swiss cheese, gouda, brie, prima donna

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.