

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



King Crab Devilled Eggs

tarragon, avocado, mandarins

Corn and Salt Fish Fritter

garlic aioli

Seared Black Pepper Duck Breast *

apple-celeriac salad, lingonberry cream



Arugula Springtime Salad

red beets, peaches, pomegranate, red onion, dill, ricotta

Chicken Corn Soup

smoked chicken, roasted corn, scallions, bell pepper, mushrooms

Chilled Banana Soup

banana, vanilla ice cream

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



Grilled Lamb Chops Oregano and Apple Chutney

sautéed butternut squash, cherry tomato

Wild Mushroom Ravioli

parmesan cheese, basil

Flat Iron Steak Chimichurri * **GF**

jalapenos pepper jack polenta, green beans

Grilled Fresh Male King Fish *

salsa verde, chili, cilantro, cous cous

Grilled Polenta **V**

cherry tomato, ratatouille

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 * **GF**

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



Passion Fruit Easter Cheesecake passion fruit ganache

Chocolate Caramel Tart chocolate shaving

Almond Fruit Cake **NS** almond butter cake, cherries, berries, Frangelico whipped cream

Pear Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection cheddar, fontina, edam, prima donna

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.