

NORWEGIAN GETAWAY

— APPETIZERS —

SHRIMP CAKE

Creole Mustard Remoulade, Cucumber Salad

BRUSCHETTA ✓

Grilled Ciabatta Bread, Ricotta Cheese, Roma Tomatoes, Garlic, Basil & Olive Oil

CHEESE RAVIOLI

Lobster Cream Sauce

CREAM OF CAULIFLOWER SOUP § ✓ 🥄

Cauliflower Florets, Toasted Almonds, Chives

FRENCH ONION SOUP

Gruyère Cheese Crouton

GREEK SALAD ✓ §

Marinated Feta Cheese, Cucumber, Tomato, Red Onion, Olives, Oregano, Lemon

CAESAR SALAD

Romaine Lettuce, Focaccia Crouton, Parmesan Cheese, Caesar Dressing

— CLASSIC ENTRÉES —

GRILLED NEW YORK STRIP STEAK* §

French Fries, Peppercorn Sauce

BREADED FLOUNDER FILLET

Arugula Salad, Cherry Tomatoes, Mustard Remoulade

HERB-CRUSTED ROTISSERIE CHICKEN §

Mashed Potatoes, Broccoli

SHRIMP FETTUCCINI ALFREDO

Parmesan Cream Sauce, Mushrooms

3-CHEESE BAKED ZITI ✓

Parmesan, Mozzarella and Ricotta Cheeses, Mushrooms, Chunky Tomato Sauce

— WINE RECOMMENDATIONS —

PINOT GRIGIO

ANDANTINO

Veneto, Italy

GL \$12.50 / BTL \$29

PINOT GRIGIO

SANTA MARGHERITA

Trentino-Alto Adige, Italy

GL \$17 / BTL \$30

MERLOT

CONCHA Y TORO "RESERVADO"

Valle Central, Chile

GL \$12.50 / BTL \$29

MERLOT

DUCKHORN VINEYARDS

Napa Valley, California

GL \$23 / BTL \$69

Guests with More At Sea™ unlimited open bar receive up to a \$15 discount on wine by the glass

Guests with More At Sea™ unlimited open bar receive 20% discount on all wine by the bottle

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— TODAY'S FEATURED ENTRÉES —

CHICKEN PICCATA

Pan-Fried Chicken Breast, Lemon-Caper Butter Sauce, Roasted Tomato, Sautéed Garlic Spinach, Rigatoni Gratin

GRILLED TILAPIA §

Quinoa, Arugula Salad, Lemon Olive Oil Dressing

SAUTÉED SHRIMP SCAMPI

Lemon Artichoke Pasta

VEGETABLE BURRITO ✓

Tomato Rice, Black Beans, Ranchero Sauce

PORK SPARE RIBS

Bourbon Barbecue Sauce, Onion Rings, Pasta Salad, Cabbage Slaw

CAGNEY'S

STEAKHOUSE

Premium Black Angus Beef

RIB EYE STEAK*

\$25

Peppercorn Sauce, French Fries

FILET MIGNON*

\$20

Brandy Jus, Grilled Asparagus,

Sweet Potato Mousse

SURF AND TURF*

\$30

Lobster Tail, Filet Mignon, Béarnaise, Broccoli Florets, Garlic Mashed Potatoes

TWIN LOBSTER TAILS

\$25

Drawn Butter, Broccoli Florets, Garlic Mashed Potatoes

— DESSERTS —

HONEY CRÈME BRÛLÉE 🍷

Crispy Almond Wafer

WARM CHOCOLATE LAVA CAKE

Strawberry Compote, Stracciatella Gelato

SEASONAL FRESH FRUIT PLATE §

DAILY SELECTION OF ICE CREAM & SHERBET §

NO SUGAR ADDED DAILY SELECTION

CHOCOLATE CAKE

Mango Coulis

§ Gluten Free | 🍷 Contains Alcohol | 🥄 Contains Nuts | 🌶️ Spicy | ✓ Vegetarian

If you have any type of food allergy, please advise your server before ordering.

Your check may reflect an additional tax in certain ports or itineraries.

A 20% gratuity and beverage service charge will be added to your check.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

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