

NORWEGIAN GETAWAY

— APPETIZERS —


ASIAN SPARERIBS WITH VEGETABLE SUMMER ROLL
Lime Chili Dip

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

CHEESE RAVIOLI
Lobster Cream Sauce

WHITE CHEDDAR AND POTATO SOUP
Crème Fraîche, Chives

FRENCH ONION SOUP
Gruyère Cheese Crouton

WALDORF SALAD ✓ 
Granny Smith Apples, Grapes, Celery, Candied Walnuts

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 —

EXTRA DRY PROSECCO
ROMIO
Veneto, Italy
GL \$12.50 / BTL \$29

EXTRA DRY PROSECCO DOCG
'66 BY NORWEGIAN
Valdobbiadene, Italy
GL \$18 / BTL \$32

SHIRAZ
LINDEMANS "BIN 50"
Southeastern Australia
GL \$12.50 / BTL \$29

NEBBIOLO
VITE COLTE "PAESI TUOI" BAROLO DOCG
Piemonte, Italy
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 MADEIRA
Madeira Mushroom Sauce, Roasted Bell Pepper Risotto

ALMOND-CRUSTED HOKI 
Delicate White Fish, Buttered Green Beans, Mashed Potatoes

BANG BANG CHICKEN AND SHRIMP  
Curry, Peanuts, Coconut, Jasmine Rice, Vegetables

RIGATONI PRIMAVERA WITH PESTO ✓
Vine Ripe Vegetables, Shaved Parmesan Cheese

BARBECUE MIXED GRILL
*Pork Ribs, Bratwurst, Chicken, Bourbon Barbecue Sauce,
French Fries, Broccoli*

CAGNEY'S STEAKHOUSE

Premium Black Angus Beef

RIB EYE STEAK* \$25
Peppercorn Sauce, French Fries


FILET MIGNON* \$20
*Brandy Jus, Grilled Asparagus,
Sweet Potato Mousseline*

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 —

BROWNIE S'MORE
Graham Cracker, Roasted Marshmallow Cream

BANANAS FOSTER 
Dark Rum Sauce, Vanilla Ice Cream

SEASONAL FRESH FRUIT PLATE §

DAILY SELECTION OF ICE CREAM & SHERBET §

NO SUGAR ADDED DAILY SELECTION

VANILLA CHEESECAKE
Strawberry Sauce

§ 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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