

NORWEGIAN GETAWAY  
— APPETIZERS —

RANCHERO BEEF MINI TOSTADAS  
*Guacamole, Pico de Gallo*

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

CHEESE RAVIOLI  
*Lobster Cream Sauce*

SWEET YELLOW CORN AND CHILI BISQUE †  
*Monterey Jack Cheese, Jalapeño Slice*

FRENCH ONION SOUP  
*Gruyère Cheese Crouton*

MOZZARELLA AND PLUM TOMATOES ✓  
*Basil Pesto, Crostini*

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 —

RIESLING  
LOOSEN BROS. "DR. L"  
*Mosel, Germany*  
GL \$12.50 / BTL \$29

CHARDONNAY  
LA CREMA  
*Monterrey County, California*  
GL \$19 / BTL \$45

TEMPRANILLO  
TORRES "CORONAS"  
*Catalonia, Spain*  
GL \$12.50 / BTL \$29

TEMPRANILLO  
CVNE "RESERVA"  
*Rioja, Spain*  
GL \$19 / BTL \$45

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

NORWEGIAN GETAWAY

— TODAY'S FEATURED ENTRÉES —

COUNTRY FRIED CHICKEN  
*Mashed Potatoes, Corn on the Cob, Biscuit, Gravy*

BAKED WALLEYE COD FILLET  
*Mild White Fish, Spinach Mashed Potatoes, Glazed Carrots,  
Lemon-Butter Sauce*

CAJUN-SPICED SHRIMP ‡  
*Cheddar and Corn Grits, Bacon, Trio of Peppers*

POTATO GNOCCHI ✓  
*Pesto Cream Sauce, Sun-Dried Tomatoes, Pine Nuts*

CHINESE-STYLE BARBECUE PORK ‡  
*Stir-Fry Cabbage, Chili and Honey Sauce, Ginger, Steamed Jasmine Rice*

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 —

BLACK FOREST CAKE ‡  
*Dark Cherry Sauce, Chocolate Shavings*

FIG AND APPLE COBBLER  
*Vanilla Ice Cream*

SEASONAL FRESH FRUIT PLATE ‡

DAILY SELECTION OF ICE CREAM & SHERBET ‡

NO SUGAR ADDED DAILY SELECTION

CARROT CAKE  
*Pineapple Compote, Cream Cheese Frosting*

† 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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