

NORWEGIAN GETAWAY

APPETIZERS

ITALIAN BEEF MEATBALLS

Spicy Marinara Sauce, Parmesan Cheese

BRUSCHETTA

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

CHEESE RAVIOLI

Lobster Cream Sauce

CREAM OF ASPARAGUS SOUP

Toasted Hazelnuts

FRENCH ONION SOUP

Gruyère Cheese Crouton

BAKED BRIE SALAD

Puff Pastry, Baby Greens, Toasted Almonds,
Granny Smith Apples, Honey Drizzle

CAESAR SALAD

Romaine Lettuce, Focaccia Crouton,
Parmesan Cheese, Caesar Dressing

CLASSIC ENTRÉES

MONTREAL SPICE RUBBED BRISKET

French Fries, Horseradish Jus

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

ROSÉ

6ÈME SENS GÉRARD BERTRAND

Languedoc-Roussillon, France
GL \$12.50 / BTL \$29

CHARDONNAY

LA CREMA

Monterrey County, California
GL \$19 / BTL \$45

SANGIOVESE

LEONARDO DA VINCI CHIANTI DOCG

Tuscany, Italy
GL \$12.50 / BTL \$29

SANGIOVESE

LEONARDO DA VINCI BRUNELLO DI MONTALCINO

DOCG
Tuscany, Italy
GL \$22 / BTL \$57

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

PECAN-CRUSTED TURKEY MEDALLIONS

Apricot Sauce, Kale with Israeli Couscous, Ginger

BROILED LEMON-PEPPER COALFISH

Flakey White Fish, Cajun-Roasted Potatoes, Creamed Leek

CHICKEN AND SEAFOOD PABELLA

Chicken, Shrimp, Mussels, Clams in Rice
flavored with Saffron and Paprika

SPAGHETTI PUTTANESCA

Crispy Capers, Black Olives, Tomato, Basil

BRAISED LAMB SHANK

Roasted Carrots, Shallots, Rosemary Potatoes

CAGNEY'S

STEAKHOUSE

Premium Black Angus Beef

RIB EYE STEAK

\$25

Peppercorn Sauce, French Fries

FILET MIGNON

\$20

Brandy Jus, Grilled Asparagus,
Sweet Potato Mouseline

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

CHOCOLATE ÉCLAIRS

Vanilla Custard, Chocolate Glaze

SNICKERS® POUND CAKE

Snickers® Pieces, Peanuts, Vanilla Ice Cream,
White Chocolate Curls, Fresh Strawberries

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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