NORWEGIAN JEWEL

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

FREE AT SEA™ SELECTIONS

Guests with Free at Sea™ unlimited open bar receive 20% discount on all wines by the bottle

PINOT GRIGIO
SANTA ELVIRA
Delle Venezie DOC, Italy
GL $12.50 / BTL $29

MERLOT
CONCHA Y TORO "RESERVADO"
Valle Central, Chile
GL $12.50 / BTL $29

FREE AT SEA PLUS™ SELECTIONS

Guests with Free at Sea Plus™ unlimited open bar receive 40% discount on all wines by the bottle

PINOT GRIGIO
SANTA MARGHERITA
Trentino-Alto Adige, Italy
GL $25 / BTL $35

MERLOT
DUCKHORN VINEYARDS
Napa Valley, California
GL $25 / BTL $69

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.
One entrée per guest. Additional entrées will incur a $5 charge.
*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.

NORWEGIAN JEWEL

TODAY'S FEATURED ENTRÉES

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

GRILLED MAHI-MAHI
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 Mousseline

SURF AND TURF* $30
Lobster Tail, Filet Mignon, Béarnaise, Broccoli Florets, Garlic Mashed Potatoes

TWIN LOBSTER TAILS $30
Drawn Butter, Broccoli Florets, Garlic Mashed Potatoes

GRILLED FISHERMAN'S PLATTER* $25
Shrimp, Scallops, Calamari, Snapper, Cake Mustard Remoulade, Sweet Chili Dip

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

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