NORWEGIAN JEWEL

APPETIZERS

CREAMY SPINACH AND ARTICHOKE DIP
Crisp Tortilla Chips

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

CHEESE RAVIOLI
Lobster Cream Sauce

CREAMY NEW ENGLAND CLAM CHOWDER
Crispy Bacon, Clams, Potatoes

FRENCH ONION SOUP
Gruyère Cheese Crouton

COBB SALAD
Chopped Greens, Avocado, Egg, Crispy Bacon, Tomato, Turkey, Blue Cheese, Red Wine Vinaigrette

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

FREE AT SEA™ SELECTIONS

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

SAUVIGNON BLANC
VAN LOVEREN
Robertson Valley, Sudafrica
GL $12.50 / BTL $29

CABERNET SAUVIGNON
GÉRARD BERTRAND "RÉSERVE SPÉCIALE"
Languedoc, France
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

SAUVIGNON BLANC
LOS VASCOS DOMAINES BARON DE ROTHSCHILD (LAFITE)
Casablanca Valley, Chile
GL $25 / BTL $35

CABERNET SAUVIGNON
DECOY
California
GL $25 / BTL $55

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

BACON AND BOURBON GLAZED CHICKEN BREAST
Buttered Corn, Roasted Sweet Potato

BROILED BOSTON BLUEFISH
Mild White Fish, Olive Oil Smashed Potatoes, Portobello Mushrooms, Pearl Onions, Arugula, Garlic Brown Butter

SHRIMP PASTA ALLA VODKA
Vodka Tomato Cream Sauce, Shaved Parmesan Cheese

VEGETABLE PAD THAI
Thai Rice Noodles, Egg, Tofu, Peanuts

PARMESAN-CRUSTED PORK CHOP
Buttered Broccoli, Tomato Basil Ragout

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

AFTER EIGHT® MINT CHOCOLATE MOUSSE
Hazelnut Crunch, Chantilly Cream

WARM APPLE STRUDEL
Vanilla Ice Cream, Caramel Sauce

SEASONAL FRESH FRUIT PLATE

DAILY SELECTION OF ICE CREAM & SHERBET

NO SUGAR ADDED DAILY SELECTION

CARROT CAKE
Pineapple Compote, Cream Cheese Frosting

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