NORWEGIAN JEWEL

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

FREE AT SEA™ SELECTIONS

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

EXTRA DRY PROSECCO
BOTTER
Venezie DOC, Italy
GL $12.50 / BTL $29

SHIRAZ
LINDEMANS "BIN 50"
Southeastern Australia
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

SPARKLING ROSÉ
BOTTEGA "GOLD"
Lombardy, Italy
GL $25 / BTL $35

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

ALMOND-CRUSTED MAHI-MAHI
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 $30
Drawn Butter, Broccoli Florets, Garlic Mashed Potatoes

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

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

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MDR DINNER