NORWEGIAN JEWEL

APPETIZERS

SHANGHAI PORK POT STICKERS
Radishes, Carrots, Cucumbers, Tangerine Dressing

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

CHEESE RAVIOLI
Lobster Cream Sauce

FRENCH ONION SOUP
Gruyère Cheese Crouton

PASTA E FAGIOLI
Cannellini Bean Soup with Bacon and Pasta

ASIAN NOODLE SALAD
Grilled Chicken, Shrimp, Scallions, Carrots, Peanuts, Thai Dressing

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

RIESLING
SHADES OF BLUE
Mosel, Germany
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

RIESLING
LOOSEN BROS. "DR. L"
Mosel, Germany
GL $25 / BTL $35

CHATEAUNEUF DU PAPE
CELLIER DES PRINCES
Rhône, France
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

CHICKEN CORDON BLEU
Chicken Breast Stuffed with Ham and Cheese, Dijon Parmesan Cheese Sauce, German Potato Salad, Assorted Vegetables

ASIAN-STYLE MARKET FISH
Spicy Sichuan Sauce, Stir-Fry Vegetables, Jasmine Rice

LEMON-PEPPER SHRIMP
Saffron Orzo, Arugula, Cherry Tomatoes, Mushrooms

EGGPLANT PARMIGIANA
Spaghetti, Marinara, Basil, Mozarella

HAWAIIAN PORK BELLY WITH SWEET SOY DRIZZLE
Smashed Yams, Taro Sticks, Pineapple 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

CANNOLI
Ricotta Cheese Filling, Chocolate Chips, Custard Sauce

CREAM CHEESE FILLED CARROT CAKE
Orange Glaze

SEASONAL FRESH FRUIT PLATE

DAILY SELECTION OF ICE CREAM & SHERBET

NO SUGAR ADDED DAILY SELECTION

CHOCOLATE CAKE
Mango Coulis

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