NORWEGIAN JEWEL

APPETIZERS

RANCHERO BEEF MINI TOSTADAS
Guacamole, Pico de Gallo

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

CHEESE RAVIOLI
Lobster Cream Sauce

SWEET YELLOW CORN AND CHILI BISQUE
Monterey Jack Cheese, Jalapeño Slice

FRENCH ONION SOUP
Gruyère Cheese Crouton

MOZZARELLA AND PLUM TOMATOES
Basil Pesto, Crostini

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

CHARDONNAY
BARTON & GUESTIER RÉSERVE
IGP Pays d'Oc, France
GL $12.50 / BTL $29

TEMPRANILLO
TORRES "CORONAS"
Catalonia, Spain
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

CHARDONNAY
LA CREMA
Monterrey County, California
GL $25 / BTL $35

TEMPRANILLO
CVNE "RESERVA"
Rioja, Spain
GL $25 / BTL $45

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

COUNTRY FRIED CHICKEN
Mashed Potatoes, Corn on the Cob, Biscuit, Gravy

BAKED HOKI FILLET
Mild White Fish, Spinach Mashed Potatoes, Glazed Carrots, Lemon-Butter Sauce

CAJUN-SPICED SHRIMP
Cheddar and Corn Grits, Bacon, Trio of Peppers

POTATO GNOCCHI
Pesto Cream Sauce, Sun-Dried Tomatoes, Pine Nuts

CHINESE-STYLE BARBECUE PORK
Stir-Fry Cabbage, Chili and Honey Sauce, Ginger, Steamed Jasmine Rice

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, Crab Cake, Mustard Remoulade, Sweet Chili Dip

DESSERTS

BLACK FOREST CAKE
Dark Cherry Sauce, Chocolate Shavings

FIG AND APPLE COBBLER
Vanilla Ice Cream

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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MDR DINNER