NORWEGIAN JEWEL

APPETIZERS

ITALIAN BEEF MEATBALLS
Spicy Marinara Sauce, Parmesan Cheese

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

CHEESE RAVIOLI
Lobster Cream Sauce

CREAM OF ASPARAGUS SOUP
Toasted Hazelnuts

FRENCH ONION SOUP
Gruyère Cheese Crouton

BAKED BRIE SALAD
Puff Pastry, Baby Greens, Toasted Almonds, Granny Smith Apples, Honey Drizzle

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

ROSÉ
6ÈME SENS GÉRARD BERTRAND
Languedoc-Roussillon, France
GL $12.50 / BTL $29

SANGIOVESE
LEONARDO DA VINCI CHIANTI DOCG
Tuscany, Italy
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

SANGIOVESE
LEONARDO DA VINCI BRUNELLO DI MONTALCINO DOCG
Tuscany, Italy
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

PECAN-CRUSTED TURKEY MEDALLIONS
Apricot Sauce, Kale with Israeli Couscous, Ginger

BROILED LEMON-PEPPER COALFISH
Flakey White Fish, Cajun-Roasted Potatoes, Creamed Leek

CHICKEN AND SEAFOOD PAELLA
Chicken, Shrimp, Mussels, Clams in Rice flavored with Saffron and Paprika

SPAGHETTI PUTTANESCA
Crispy Capers, Black Olives, Tomato, Basil

BRAISED LAMB SHANK
Roasted Carrots, Shallots, Rosemary Potatoes

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

CHOCOLATE ÉCLAIRS
Vanilla Custard, Chocolate Glaze

SNICKERS® POUND CAKE
Snickers® Pieces, Peanuts, Vanilla Ice Cream, White Chocolate Curls, Fresh Strawberries

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