NORWEGIAN JEWEL

APPETIZERS

SEARED ATLANTIC SCALLOPS*
Fennel Purée, Buttermilk & Chive Sauce

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

CHEESE RAVIOLI
Lobster Cream Sauce

BLUE CHEESE SOUP
Apple, Red Onion

FRENCH ONION SOUP
Gruyère Cheese Crouton

ROASTED VEGETABLE SALAD WITH GOAT CHEESE
Seasonal Vegetables, Basil Pesto

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
MONTESANO GLACERS CLASSIC
DO Valle Central, Chile
GL $12.50 / BTL $29

PINOT NOIR
TOURELLE DE THOLOMIES
Vin de France, 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

CHARDONNAY ORGANIC
IL BORRO "LAMELLE" BY SALVATORE FERRAGAMO
Tuscany, Italy
GL $25 / BTL $35

PINOT NOIR
LOUIS JADOT
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

BROILED MAHI-MAHI
Broccoflower, Potatoes, Pink Peppercorn Sauce

GRILLED LEMON-PEPPER SHRIMP
Snow Peas, Tomato Salad, Orzo

PARMESAN-CRUSTED TURKEY ESCALOPE
Turkey Cutlet, Broccoli, Potato and Leek Mash, Marinara Sauce

BRATWURST
Sauerkraut, Warm Potato Salad, Onion Gravy

SPINACH AND RICOTTA STUFFED PEPPER
Grape Tomatoes, Brown Rice Pilaf

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

NUTELLA CRÈME BRÛLÉE
Candied Walnuts

WARM CHOCOLATE LAVA CAKE
Strawberry Compote, Stracciatella Gelato

SEASONAL FRESH FRUIT PLATE

DAILY SELECTION OF ICE CREAM & SHERBET

NO SUGAR ADDED DAILY SELECTION

CARROT CAKE
Pineapple Compote, Cream Cheese Frosting

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.