NORWEGIAN JEWEL

—APPETIZERS—

CREAM OF MUSHROOM SOUP
Button Mushrooms, Fresh Herbs

ITALIAN WEDDING SOUP
Chicken Broth, Beef Meatballs, Pasta Pearls, Spinach

SPINACH CAESAR
Parmesan Cheese, Garlic Croutons, Caesar Dressing

BISTRO SALAD
Ham, Swiss Cheese, Hard Boiled Egg, Mixed Greens, Garlic Croutons, Red Wine Vinaigrette

HUMMUS AND PEPPERONATA
Lavosh Bread

BAY SCALLOP GRATIN*
Button Mushrooms, Dijon Mustard, Garlic French Bread, Hazelnuts

LOADED BAKED POTATO
Beef Chili, Cheddar Cheese, Sour Cream, Scallions

BRUNCH & BEYOND

STEAK AND EGGS* — $10
NY Strip Steak, Two Eggs Any Style, Choron Sauce, Breakfast Potatoes

LOBSTER EGGS BENEDICT* — $15
Butter Poached Lobster, Soft Egg, Wilted Spinach, Hollandaise Sauce, Breakfast Potatoes

GRILLED SALMON* — $15
Roasted Napa Cabbage, Tomato, Avocado, Cilantro-Ginger Vinaigrette

CRAB CAKES — $15
Pommery Mustard Sauce, Coleslaw, French Fries

—HANDHELDS—

FISH CAKE SANDWICH
Whitefish, Lettuce, Tomato, Onion, Creole Mustard Remoulade, Brioche Bun, French Fries

CHICKEN FLAUTAS
Shredded Chicken, Tomato, Cheddar Cheese, Cilantro, Flour Tortilla, Avocado Cream Sauce

MONTE CRISTO SANDWICH
Smoked Ham, Roasted Turkey, Swiss and Cheddar Cheese, Raspberry Jam, Batter-Dipped Brioche, French Fries

CLASSIC CHEESEBURGER*
Cheddar Cheese, Lettuce, Tomato, Onion, Brioche Bun, French Fries

Gluten Free | Contains Alcohol | Contains Nuts | Spicy | Vegetarian

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. If you have any type of food allergy, please advise your server before ordering. *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

—ENTRÉES—

SPAGHETTI CARBONARA
Smoked Bacon, Parsley, Creamy Parmesan Sauce

BEEF MOUSSAKA
Fried Potatoes, Eggplant, Plum Tomatoes, Cinnamon Spiced Tomato Sauce

ST. LOUIS BBQ PORK
Bourbon Sauce, Cabbage Slaw, French Fries

CHICKEN MILANESE
Pan-Fried Breaded Chicken, Arugula, Cherry Tomato, Onion, Chardonnay Vinaigrette

QUESO FRITO TORTILLA BOWL
Chopped Romaine, Tomato, Black Beans, Grilled Corn, Cheddar Cheese, Ranch Dressing

—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
$12.50 | $29

SAUVIGNON BLANC
VAN LOVEREN
ROBERTSON VALLEY, SUDAFRICA
$12.50 | $29

FREE AT SEA PLUS™ SELECTIONS

Guests with Free at Sea Plus™ unlimited open bar receive 40% discount on all wines by the bottle

SAUVIGNON BLANC
LOS VASCOS DOMAINES BARON DE ROTHSCHILD (LAFITE)
CASABLANCA VALLEY, CHILE
$25 | $35

CHARDONNAY
LA CREMA
MONTERREY COUNTY, CALIFORNIA
$25 | $35

—DESSERTS—

TIRAMISU
Coffee Sauce

MOLTEN LAVA CAKE
Strawberry Compote, Stracciatella Gelato

MILK CHOCOLATE CHEESECAKE
Chocolate Orange Sauce

FLAN DE COCO
Mango, Kiwi Chutney

DAILY SELECTION OF FRESH FRUIT
ICE CREAM AND SHERBET

Gluten Free | Contains Alcohol | Contains Nuts | Spicy | Vegetarian

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. If you have any type of food allergy, please advise your server before ordering. *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.

12345 MDR Lunch English 12/25