NORWEGIAN JEWEL

—APPETIZERS—

CORN CHOWDER
Cheddar Cheese, Chive

VIETNAMESE CHICKEN PHO
Rice Noodles, Bok Choy, Mushrooms, Ginger, Lemongrass, Cilantro, Seasoned Broth

SPINACH CAESAR
Parmesan Cheese, Garlic Croutons, Caesar Dressing

NIÇOISE SALAD
Tuna Salad, Mixed Greens, Tomato, Hard Boiled Egg, Tri-Colored Peppers, Black Olives

ASIAN MEATBALL SLIDER
Pickled Vegetables, Sweet Soy Reduction, Hawaiian Roll

SHRIMP FRITTERS
Bell Peppers, Onion, Jalapeño, Old Bay, Remoulade Sauce

CAPRESE SALAD
Plum Tomato, Mozzarella Cheese, Basil, Pesto, Pine Nuts

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—

TURKEY BURGER
Lettuce, Tomato, Onion, Avocado, Cranberry Mayonnaise, Brioche Bun, French Fries

BAJA FISH TACOS
Battered Whitefish, Cabbage, White Sauce, Salsa Verde, Pico de Gallo, Tortilla Chips

BLT SANDWICH
Iceberg Lettuce, Tomato, Crispy Bacon, Pickle, Mayonnaise, Sourdough Bread, 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—

POACHED BOSTON BLUEFISH*
Vegetable Broth, Sweet Peas, Green Beans, Lima Beans, Snow Peas

SHRIMP ARRABIATA
Penne Pasta, Spicy Tomato Sauce, Black Olives, Parmaggiano-Reggiano, Basil Oil

SPANISH FRITTATA
Bell Peppers, Onions, Fingerling Potatoes, Arugula

CUBAN ROTISSERIE CHICKEN
Mojo Marinated Roasted Chicken, Black Beans, Yellow Rice, Plantains

CHICKEN PARMIGIANA
Breaded Chicken, Mozzarella Cheese, Spaghetti, Basil, Marinara 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
$12.50 | $29

CHARDONNAY
MONTESANO GLACERS CLASSIC
DO VALLE CENTRAL, CHILE
$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 ORGANIC
IL BORRO "LAMELLE" BY SALVATORE FERRAGAMO
TUSCANY, ITALY
$25 | $35

—DESSERTS—

MOCHA POT DE CRÈME
Caramelized Phyllo Nest

RASPBERRY PANNA COTTA
Rose Water Syrup

BANANA CREAM PIE
Rum Anglaise Sauce

PEANUT BUTTER CUP CHEESECAKE
Milk Chocolate Sauce

DAILY SELECTION OF FRESH FRUIT
ICE CREAM AND SHERBET

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