

## NORWEGIAN BREAKAWAY

### APPETIZERS

CHEESY MASHED POTATO CROQUETTES  $\checkmark$   
*Sour Cream Dip*

SHANGHAI PORK POT STICKERS  
*Kailash, Carrots, Cucumbers, Tangerine Dressing*

SKILLET CORN BREAD  $\checkmark$   $\ddagger$   
*Jalapeno, Pepper Jack Cheese, Cilantro, Honey Whipped Butter*

BRUSCHETTA  $\checkmark$   
*Grilled Ciabatta Bread, Ricotta Cheese, Roma Tomatoes,  
Garlic, Basil & Olive Oil*

SMOKED MOZZARELLA RAVIOLI  
*Lobster Cream Sauce*

CHEDDAR, ROASTED CORN AND CRAB CHOWDER  
*Crumbled Bacon*

FRENCH ONION SOUP  
*Gruyere Cheese Crouton*

PASTA E FAGIOLI  
*Cannellini Bean Soup with Bacon and Pasta*

ASIAN NOODLE SALAD  $\ddagger$   
*Grilled Chicken, Shrimp, Scallions, Carrots, Thai Dressing*

ROMA TOMATO SALAD  $\checkmark$   $\ddagger$   
*Mixed Greens, Cherry Tomato Confit, Basil Vinaigrette*

CAESAR SALAD  
*Romaine Lettuce, Focaccia Crouton,  
Parmesan Cheese, Caesar Dressing*

### CLASSIC ENTRÉES

GRILLED NEW YORK STRIP STEAK\*  $\ddagger$   
*French Fries, Peppercorn Sauce*

BREADED FLOUNDER FILLET  
*Arugula Salad, Cherry Tomatoes, Mustard Remoulade*

HERB-CRUSTED ROTISSERIE CHICKEN  $\ddagger$   
*Mashed Potatoes, Broccoli*

SHRIMP FETTUCINI ALFREDO  
*Parmesan Cream Sauce, Mushrooms*

CARVED WHOLE-ROASTED PORK LOIN  $\ddagger$   
*Grilled Asparagus, Sweet Potato Mash, Pear-Brandy Jus*

3-CHEESE BAKED ZITI  $\checkmark$   
*Parmesan, Mozzarella and Ricotta Cheeses, Chunky Tomato Sauce*

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### TODAY'S FEATURED ENTRÉES

MEDITERRANEAN SIRLOIN BEEF BROCHETTE\*  $\ddagger$   
*Grilled Steak Skewer, Saffron Rice, Tomatoes, Charred Lemon*

CHICKEN CORDON ROU  
*Chicken Breast Stuffed with Ham and Cheese, Dijon Parmesan Cheese Sauce,  
German Potato Salad, Assorted Vegetables*

CRISPY ASIAN-STYLE RED SHAMPER  $\ddagger$   
*Spicy Sichuan Sauce, Stir-Fry Vegetables, Jasmine Rice*

LEMON-PEPPER SHRIMP  
*Saffron Orzo, Arugula, Cherry Tomatoes, Mushrooms*

EGGPLANT PARMIGIANA  $\checkmark$   
*Spaghetti, Marinara, Basil, Mozzarella*

HAWAIIAN PORK BELLY WITH SWEET SOY DRIZZLE  
*Smashed Yams, Taro Sticks, Pineapple Slaw*

### WINE RECOMMENDATIONS

SAUVIGNON BLANC  
MATUA  
*Marlborough, New Zealand*  
*Later lime, flint, passion fruit and herb on the palate*  
\$37

CHARDONNAY ORGANIC  
IL BORRO "LAMELLE" BY SALVATORE FERRAGAMO  
*Tuscany, Italy*  
*Full flavors with notes of freshness and elegance thanks to its short cask life which  
gives the wine its vigor and structure*  
\$28

CABERNET SAUVIGNON  
WENTE VINEYARDS "SOUTHERN HILLS"  
*Livermore Valley, California*  
*Notes of black soil and cassis. Grilled plum and cedar are  
complemented by round tannins to finish this balanced wine.*  
\$29

$\checkmark$  Vegetarian  $\ddagger$  Gluten-Free  $\ddagger$  Spicy

If you have any type of food allergy, please advise your server before ordering.  
Your server may refer to additional list in certain parts of the menu.

A 20% gratuity and beverage service charge will be added to your check.

\*These items are served raw or undercooked, or contain raw eggs, poultry, seafood, or other potentially hazardous ingredients.  
Consumption may increase the risk of foodborne illness, especially if you have certain medical conditions.  
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