

CLASSIC SELECTIONS

STARTERS

**Mexican Mushroom and
Cheese Tortilla Crisp**
Avocado Dip, Sour Cream, Salsa

✓ **Smoked Salmon Tartare**
Cucumber, Avocado, Dijon Dressing

Norwegian's Signature Caesar Salad
Housemade Dressing, Shaved Parmesan

Pork and Vegetable Spring Roll
Papaya Salad, Sweet Chili Dipping Sauce

✓ **Garden Fresh Salad**
Cucumber, Cherry Tomatoes, Choice of Dressing

Classic Onion Soup
Caramelized Onions, Gruyere Cheese Crouton

Cream of Broccoli Soup
Aged Cheddar Cheese

ENTRÉES

***Grilled New York Strip Steak**
Baked Potato, French Green Beans,
Sautéed White Mushrooms, Garlic Butter

Braised Lamb Shank
Mashed Butternut Squash, Three Bean Stew with Tomatoes

✓ **Rosemary Roasted Chicken**
Butter Mashed Potatoes,
Carrots and Peas, Pan Gravy

✓ ***Broiled Norwegian Salmon Fillet**
Red Skin Potatoes, Fresh Spinach, Chive Sauce

Penne Pasta
Choice of Creamy Cheese Alfredo,
Basil Pesto or Vegetable Primavera Sauce

SWEET INDULGENCES

Chocolate Raspberry Truffle Cake

Cinnamon Apple Pie
Whipped Cream

Ice Cream Selections
Vanilla, Chocolate, Strawberry

Seasonal Fresh Fruit Plate

Norwegian's Signature Cheesecake
Strawberry Compote

Warm Bread and Butter Pudding
Caramel Sauce

Sorbet
Zesty Lemon

A Sampling of Cheese
Brie, Sharp Cheddar, Blue Cheese

LAVAZZA
ITALY'S FAVOURITE COFFEE

At Norwegian Cruise Line, we proudly serve Lavazza for our espresso-based beverages, the best selling coffee in Italy.

Espresso Single \$1.75 Double \$2.50
Cappuccino and Cafe Latte \$2.50

Your check may reflect applicable VAT or additional tax for certain ports or itineraries.
If you have any type of food allergy, please advise your server before ordering.
*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.

FEET NOR DRINKER CORE ART 1/12

TONIGHT'S SIGNATURE SPECIALTIES

STARTERS

✓ Roasted Garlic Polenta Cake
Tomato Basil Sauce

Cream of Mushroom Soup

Fresh Fingerling Potatoes and Lime Marinated Shrimp
Tarragon Dressing

ENTRÉES

Chef's Regional Specialty

Ask your server about this special entrée made with the local flavors of our destination

*Roasted Strip Loin of Beef with Mashed Potatoes
Green Beans, Garlic Mushrooms, Beef Gravy

✓ Grilled BBQ Chicken Breast
Creole Vegetables, Sweet Potato Chips

Broiled Lobster and Red Snapper
Rice Pilaf, Garden Vegetables, Drawn Butter

Moroccan Sweet Potato Rice Cake
Chick Pea Salad, Cilantro Yogurt

SWEET INDULGENCES

Key Lime Pie
Topped with Sweet Meringue

No Sugar Added
Chocolate Panna Cotta
Raspberry Coulis

Orange Sherbet

✓ Healthier Selection

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FLEET MUSEUM DINNER 11/12

TONIGHT'S SIGNATURE SPECIALTIES

STARTERS

Prosciutto with Melon and Figs
Balsamic Glaze

Black Bean Soup
Smoked Ham, Sour Cream

✓ Roasted Pumpkin, Fennel and Arugula Salad
Orange Vinaigrette

ENTRÉES

Chef's Regional Specialty

Ask your server about this special entrée made with the local flavors of our destination

*Latin Style Grilled Sirloin Steak
Garlic Roasted Potatoes, Broccoli, Chimichurri Sauce

Thai Chicken and Shrimp in Coconut Curry Sauce
Sautéed Vegetables, Steamed White Rice

✓ Poached North Atlantic Cod
Minted Boiled Potatoes, Root Vegetables

Zesty Vegetable and Bean Burrito
Mexican Rice, Ranchero Sauce

SWEET INDULGENCES

Lemon and Fresh Ginger Custard
Butter Cookie

No Sugar Added
Carrot Cake
Vanilla Sauce

Lime Sherbet

✓ Healthier Selection

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THREE HOUR DINNER 133

TONIGHT'S SIGNATURE SPECIALTIES

STARTERS

Sundried Tomato and Sweet Onion Quiche
Mixed Greens, Lime Dressing

Roasted Corn and Cheddar Cheese Soup
Chives

✓ Greek Salad
Feta Cheese, Tomato, Cucumber, Onion,
Kalamata Olives, Lemon Vinaigrette

ENTRÉES

Chef's Regional Specialty

Ask your server about this special entrée made with the local flavors of our destination

Braised Angus Pot Roast
Au Gratin Potatoes, Buttered French Beans, Pan Sauce

*Garlic Roasted Leg of Lamb
Sautéed Potatoes, Braised Lentils with Tomatoes, Rosemary Gravy

✓ Louisiana Blackened Red Snapper
Seafood and Andouille Gumbo

Wild Mushroom Ravioli with Three Cheese Sauce
Mozzarella, Cheddar and Fontina Cheese

SWEET INDULGENCES

Kahlúa Tiramisu Cake
Lady Fingers, Mascarpone Cream, Espresso

No Sugar Added
Pineapple Cream Cake
Blackberry Coulis

Kiwi Sherbet

✓ Healthier Selection

SELECT MORE DINNERS 3/12

TONIGHT'S SIGNATURE SPECIALTIES

STARTERS

Beef Empanada

Latin Spiced Beef Turnovers with Red Pepper Chimichurri Sauce

Potato and Leek Soup

✓ Field Greens, Anjou Pear, Blue Cheese

Balsamic Vinaigrette

ENTRÉES

Chef's Regional Specialty

Ask your server about this special entrée made with the local flavors of our destination

Chicken Breast in Kung Pao Sauce

Peanuts, Jasmine Rice, Pineapple Pico De Gallo

✓ *Roasted Pork Loin

Sweet Potato Mash, Apple Chutney

Pan-seared Sea Trout

Broccoli, Tarragon Rice, Tomato Provençal

Potato Gnocchi and Portobello Mushroom

Sage and Pumpkin Sauce

SWEET INDULGENCES

Southern Pecan Pie

Chocolate Ice Cream

No Sugar Added

English Trifle

Vanilla Cream with Fresh Berries

Strawberry Sherbet

✓ Healthier Selection

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FLEET MOR LUNNER 4/1/12

TONIGHT'S SIGNATURE SPECIALTIES

STARTERS

Meze Grilled Pork Sausage
Mediterranean Sweet Peppers, Feta Cheese, Chick Pea Garlic Dip

✓ **Roasted Tomato Soup**
Focaccia Croutons

Endive, Apple and Roquefort Cheese Salad
Cranberry and Walnut Vinaigrette

ENTRÉES

Chef's Regional Specialty
Ask your server about this special entrée made with the local flavors of our destination

***Roasted Prime Rib of Beef**
Green Beans, Baked Potato, Au Jus

Teriyaki Sesame Chicken Kabobs
Jasmine Rice, Pineapple Salsa

✓ **Grilled Mahi-Mahi Fillet**
Artichokes, Tomatoes, Peppers, Olive Oil

Vegetable Calzone
Mozzarella Cheese, Tomato Sauce

SWEET INDULGENCES

Chocolate Decadence
Mixed Marinated Berries

**No Sugar Added
Lemon Cake**
Blueberry Coulis

Coconut Sherbet

✓ Healthier Selection

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FLEET MDR DINNER 1/12

TONIGHT'S SIGNATURE SPECIALTIES

STARTERS

Blue Crab Cake
Zesty Bell Pepper Mayonnaise

Mexican Corn Tortilla Soup

✓ **Mixed Green Salad with Chicken Skewer**
Sesame Soy Dressing

ENTRÉES

Chef's Regional Specialty

Ask your server about this special entrée made with the local flavors of our destination

***New Orleans Shrimp and Strip Steak Mignon**
Mashed Potatoes, Green Beans, Bell Pepper, Zucchini, Red Wine Sauce

✓ **Traditional Roasted Turkey with Gravy**
Sage and Onion Stuffing, Sweet Potato Mash, Brussels Sprouts

Lemon Pepper Tilapia
Crispy Potatoes, Spinach, Garlic Butter Sauce

Eggplant Parmesan
Topped with Mozzarella Cheese and Tuscan Tomato Sauce

SWEET INDULGENCES

Caramel Flan
Fresh Berries

No Sugar Added
Warm Peach Tartlet
Cinnamon Custard

Pineapple Sherbet

TONIGHT'S SIGNATURE SPECIALTIES

STARTERS

Tempura Fried Mushrooms
Garlic-Thyme Mayonnaise

Seafood Chowder
Bay Shrimp, Baby Scallops

✓ **Nicoise Salad**
Tuna, Black Olives, Green Beans, Tomatoes, Potatoes, Herb Vinaigrette

ENTRÉES

Chef's Regional Specialty

Ask your server about this special entrée made with the local flavors of our destination

Beef Stroganoff with Mushrooms
Egg Noodles, Beets, Sour Cream

✓ ***Grilled Pork Chop**
Mashed Potatoes, Spinach, Apple Sauce

Seafood Cioppino
Sourdough Croutons, Roasted Garlic Aioli

Risotto Primavera
Fresh Garden Vegetables and Cheese Sauce

SWEET INDULGENCES

Coconut Soufflé
Mango-Lime Sauce

**No Sugar Added
Vanilla Cream Puffs**
Strawberry Coulis

Raspberry Sherbet

✓ Healthier Selection

PLEETHEOR DINNER 7-112

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