

Starters

Carrot & Ginger Bisque
Garlic Croutons

Beef Burger Slider*
Country Potato Bun | Sriracha Cabbage Slaw

Lentil & Pear Salad
Iceberg Wedge | Potato Croutons
Apple Cider Vinaigrette

Caesar Salad
Romaine Lettuce | Anchovies | Garlic Croutons
Caesar Dressing

Garden Spring Lettuce Mix
Crunchy Garden Vegetables | Chives

Choice of dressing or vinaigrette:
Ranch, Italian, Blue Cheese, French, Thousand Island,
Mustard Vinaigrette, Balsamic Vinegar & Olive Oil

Steamed Clams
Yellow Rice | Tom Yum Broth

French Onion Soup
Gruyere Cheese Crouton

Vietnamese Shrimp & Pork Summer Roll
Wasabi Mayo | Plum Sauce

Norwegian Smoked Salmon Tartar
Avocado | English Cucumber | Lemon Mustard Dressing

Corn Fritters
Smoked Salmon Crème Fraiche | Red Radish
Jalapeno Cream

Leek and Potato Chowder
Thyme

MOUSSAKA - AN INTERNATIONAL DELIGHT

The definition from Larousse Gastronomique perfectly describes our recipe for this classic Greek dish. However, this international delight is made differently depending on where you are. Turkish musakka is not layered, "instead, it is prepared with sautéed aubergines, green peppers, tomatoes, onions and minced meat" and eaten with cacik and pilaf. The Bulgarian and Macedonian versions are layered like the Greek, but contain pork and beef instead of lamb, and potatoes instead of aubergine. Like most of the recipes in the rest of the Balkan states, they are topped with savory custard. Interestingly, the Greek version as we know it did not come into existence until the early 20th century.

Classic Dishes

Roasted Chicken Breast
Mashed Potatoes | Grilled Shallot | Broccoli | Gravy

Flounder Milanese
Arugula Salad | Cherry Tomatoes | Red Onions
Chardonnay Vinegar

Spaghetti Bolognese
Minced Beef | Tomato | Basil

Striploin Steak*
Black Pepper Fingerling Potatoes | Onion Rings
Cajun Butter

Meat Lasagna al Forno
Minced Beef | Tomato Sauce | Mozzarella Cheese
Basil Pesto Drops

Vegetarian Lasagna Rolls
Pomodoro Sauce | Spinach
Portobello Mushrooms | Zucchini | Mozzarella Cheese

Turkey Sausage Lasagna
Spicy Marinara Sauce | Kale | Fennel Seeds
Ricotta Cheese | Smoked Cheddar Cheese

Main Courses

Grilled Atlantic Salmon
Parsley Potatoes | Yellow Beets | Orange Hollandaise

Roast Vermont Turkey Breast
Pomegranate Glaze
Potato Hash | French Beans | Apple Brandy Jus

Shrimp & Scallop Masala
Steamed Basmati Rice | Mint Cucumber Raita

Wild Mushroom Ragù
Roesti Potato | Chives

Greek Home-style Moussaka
Ground Lamb | Fried Potatoes | Eggplant | Plum
Tomatoes | Cinnamon Spiced Tomato Sauce

Spinach Salad & Chicken Goujons
Bacon | Pear | Ranch Dressing

Pulled Pork BBQ
Papardelle Pasta | Sweetcorn | Snow Peas

Chef's Signature Dish

Mediterranean Beef Sirloin Brochette*
Saffron Rice | Tomato & Dates | Grilled Lemon

Wine Recommendations

North & South By Norwegian, Sauvignon Blanc
California \$7 / \$28
Aromas and flavors of Meyer lemon, lime zest, stone fruit,
grapefruit with a refreshing and crisp finish

Meridian, Chardonnay
California \$7²⁵ / \$29
Explosive tropical fruit with hints of tangerine and
honeysuckle

Gabbiano, Chianti
Tuscany, Italy \$7 / \$28
Soft and light Chianti with red cherry flavors and spicy notes

Desserts

Warm Black Cherry Strudel
Vanilla Sauce | Toasted Almond

Chocolate Crepe Basket - Blueberry & Orange Cream
Cocoa Sauce | Whip Cream

Warm Chocolate Volcano
Strawberry Compote | Stracciatella Gelato

Tia Maria Cake
Amaretto Cream Filling | Coffee frosting

Double Chocolate "Mousse & Brownie"
No sugar add
Vanilla whip | Chocolate Twist

Raspberry Panna Cotta
Rose water Emulsion | Florentine Crunch

Coconut Tapioca Pearl
Lychee compote | Basil Syrup

YOUR CHECK MAY REFLECT AN ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES.
A 15% GRATUITY WILL BE ADDED TO YOUR CHECK FOR ANY BEVERAGE ORDER. PRICES ARE
SUBJECT TO CHANGE.

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. COOKING INSTRUCTIONS WILL BE PROVIDED UPON REQUEST.