

NORWEGIAN GETAWAY

APPETIZERS

STUFFED MUSHROOM CAPS ✓

Shallots, Garlic, Chopped Walnuts, Seasoned Breadcrumbs,
Grated Manchego Cheese

RANCHERO BEEF TACO CUPS

Guacamole, Pico de Gallo

LIME AND DILL SHRIMP †

Dijon Mustard Dressing, Fingerling Potatoes

BRUSCHETTA ✓

Grilled Ciabatta Bread, Ricotta Cheese, Roma Tomatoes,
Garlic, Basil & Olive Oil

SMOKED MOZZARELLA RAVIOLI

Lobster Cream Sauce

CREAM OF BROCCOLI SOUP

Cheddar Cheese

SWEET YELLOW CORN AND CHILI BISQUE †

Monterey Jack Cheese, Jalapeño Slice

FRENCH ONION SOUP

Gruyere Cheese Creation

MOZZARELLA AND PLUM TOMATOES ✓

Basil Pesto Creation

SOUTHWESTERN SMOKED TURKEY SALAD †

Romaine Lettuce, Bell Peppers, Red Onions, Black Beans,
Tomatoes, Cheddar Cheese, Ranch Dressing

CLASSIC CAESAR SALAD

Romaine Lettuce, Caesar Dressing,
Pasta Croutons, Parmesan Cheese

CLASSIC ENTRÉES

GRILLED NEW YORK STRIP STEAK †

Peppercorn Sauce, French Fries

BREADED FLOUNDER FILLET

Arugula Salad, Cherry Tomatoes, Mustard Remoulade

HERB-CRUSTED ROTISSERIE CHICKEN †

Mashed Potatoes, Risotto

SHRIMP AND MUSHROOM ALFREDO

Parmesan Cream Sauce, Potatoes

CARVED WHOLE-ROASTED PORK LOIN †

Four-Bean® Jot, Grilled Artichokes, Sweet Potato Mash

3-CHEESE BAKED ZITI ✓

Parmesan, Mozzarella and Ricotta Cheeses, Chianti Tomato Sauce

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TODAY'S FEATURED ENTRÉES

BEEF SHORT RIB RAGU BRAISED IN RED WINE

Peppardelle Pasta, Ricotta Cheese, Aged Balsamic Vinaigrette

COUNTRY FRIED CHICKEN

Mashed Potatoes, Corn on the Cob, Biscuit, Gravy

PAN-SEARED NEW ZEALAND HAKE FILLET

Mild White Fish, Spinach Mashed Potatoes, Glazed Carrots,
Lemon-Butter Sauce

CAJUN-SPICED SHRIMP AND BACON †

Cheddar and Corn Grits, Truss of Peppers

POTATO GNOCCHI ✓

Pesto Cream Sauce, Sun-Dried Tomatoes, Pine Nuts

CHINESE-STYLE BARBECUE PORK †

Stir-Fry Cabbage, Glaze and Honey Sauce, Ginger, Steamed Jasmine Rice

WINE RECOMMENDATIONS

RIESELING

S. A. PRÜM "ESSENCE" QUALITÄTSWEIN

Mosel, Germany

\$33.00

Fresh fruit flavors perfectly balanced by a juicy acidity and mineral character

CHARDONNAY

SPELLBOUND

California

\$43.00

Features bright mineral fruit flavors such as pineapple, banana, peach, and lime balanced with vanilla and cream brulée

MERLOT

ERRAZURIZ "ESTATE"

Curico Valley, Chile

\$32.00

Fresh and berry fruit flavors are framed by tanned shades of vanilla and butter
Capers, blackberries, leading to a long persistent finish

