NORWEGIAN BLISS

APPETIZERS

FRENCH ONION SOUP
Gruyère Cheese Crouton

STILTON CHEESE SOUP
Blue Cheese Soup, Apple, Red Onion

SWISS BARLEY SOUP
Smoked Ham

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

ROASTED VEGETABLE SALAD WITH GOAT CHEESE ✓
Seasonal Vegetables, Basil Pesto

GRILLED CHICKEN SALAD ǁ
Arugula, Red Leaf Lettuce, Kalamata Olives, Plum Tomatoes, Dijon Mustard Vinaigrette

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

PROSCIUTTO AND MELON ǁ
Thinly Sliced Cured Italian Ham With Cantaloupe Melon

SEARED ATLANTIC SCALLOPS*
Fennel Purée, Buttermilk & Chive Sauce

SMOKED MOZZARELLA RAVIOLI
Lobster Cream Sauce

BEEF SLIDER*
Country Potato Bun, Sriracha Cabbage Slaw

CLASSIC ENTRÉES

BREADED FLOUNDER FILLET
Arugula Salad, Cherry Tomatoes, Mustard Remoulade

FETTUCINI ALFREDO ✓
Parmesan Cream Sauce, Mushrooms

HERB-RUBBED ROTISSERIE CHICKEN ǁ
Broccoli, Mashed Potatoes

CARVED WHOLE-ROASTED PORK LOIN ǁ
Grilled Asparagus, Sweet Potato Mash, Pear-Brandy Jus

GRILLED NEW YORK STRIP STEAK* ǁ
French Fries, Peppercorn Sauce

3-CHEESE BAKED ZITI ✓
Parmesan, Mozzarella and Ricotta Cheeses, Chunky Tomato Sauce

TODAY'S FEATURED ENTRÉES

BROILED RAINBOW TROUT* ǁ
Broccoflower, Potatoes, Pink Peppercorn Sauce

GRILLED LEMON-PEPPER CHICKEN
Snow Peas, Tomato Salad, Orzo

PARMESAN-CRUSTED TURKEY ESCALOPE
Turkey Cutlet, Broccoli, Potato and Leek Mash, Marinara Sauce

VEAL BRATWURST
Sauerkraut, Warm Potato Salad, Onion Gravy

CARVED WHOLE ROASTED BEEF SIRLOIN*
Garlic and Herb Crust, Broccoli, Curly Potatoes, Beef Jus

SPINACH & RICOTTA STUFFED PEPPER ✓
Grape Tomatoes, Brown Rice Pilaf

WINE RECOMMENDATIONS

CHARDONNAY ORGANIC
IL BORRO SALVATORE FERRAGAMO THE LAMELLE
Tuscany, Italy
Full flavors with notes of freshness and elegance thanks to its short cask life which gives the wine its vigor and structure
$38

PINOT NOIR
LOUIS JADOT
Burgundy, France
Aromas and flavors of red cherries and wild strawberries
$54

BLEND
EAST & WEST NORWEGIAN PROPRIETARY WINE
California
A rich blend featuring aromas of juicy, red plum and bright cherry with hints of cocoa, this medium-bodied wine has a smooth texture with a soft, round finish
$49

✓ = Vegetarian ǁ = Gluten-free = Spicy

If you have any type of food allergy, please advise your server before ordering.
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.
*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.