

NORWEGIAN GEM

TODAY'S FEATURED ENTRÉES

VEAL ZURICH*

Sautéed Veal Ribbons in Mushroom Cream Sauce, Buttered Noodles

GRILLED SALMON* (GF)

Potato and Green Pea Purée, Fennel, Lemon-Butter Sauce

CARVED WHOLE ROASTED PORK LOIN WITH GARLIC*

Celery Root Mash, Asparagus, Pear Brandy Jus

VEGETABLE PAD THAI (V)

Thai Rice Noodles, Egg, Tofu, Peanuts

SIRLOIN STEAK DIANE*

Pan-Seared Steak, Mushrooms, Cognac-Mustard Reduction, Steak Fries, Broccoli

COUNTRY-FRIED CHICKEN

Mashed Potatoes, Corn on the Cob, Biscuit, Gravy

SHORT RIB RAGU

Braised in Red Wine, Pappardelle Pasta, Ricotta Cheese, Aged Balsamic Vinaigrette

LINGUINE WITH PRAWNS*

Crimini Mushrooms, Parmesan Cheese, Lobster Cream Sauce

WINE RECOMMENDATIONS

RIESLING, S. A. PRÜM, ESSENCE

Mosel, Germany

Fresh fruit flavors perfectly balanced by a racy acidity and mineral character
\$40.00

CHARDONNAY, SPELLBOUND

California

Features bright tropical fruit flavors such as pineapple, banana, guava, and kiwi balanced with vanilla and creme brûlée
\$43.00

MERLOT, LAPOSTOLLE "CASA"

Rapel Valley, Chile

Ripe cherry fruit, Bordeaux-like mocha, earth, and vanilla
\$42.00

V indicates a vegetarian dish. *GF* indicates a gluten-free dish. *S* indicates a spicy dish.

If you have any food allergies, please advise your server before ordering.

Your check may reflect an additional tax in certain jurisdictions.

All 10% gratuity and beverage service charges will be added to your check.

*These items are served raw or undercooked, so certain (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.

NORWEGIAN GEM

APPETIZERS

PROSCIUTTO AND MELON (GF)

Thinly Sliced Cured Italian Ham with Cantaloupe Melon

FRIED CALAMARI*

Garlic and Bell Pepper Aioli

FRIED MOZZARELLA CHEESE

Plum Tomatoes, Basil, Kalamata Olive Pesto

SMOKED SALMON TARTARE* (GF)

Blend of Smoked and Fresh Salmon, Capers, Sour Cream, Herbs, Avocado

BEEF SLIDER* (S)

Country Potato Bun, Swiss Cheddar Cabbage Slaw

YELLOW SPLIT PEA SOUP

Garlic Croutons

CREAMY CAULIFLOWER SOUP (GF)

Chicken Dumplings, Roasted Cauliflower Florets, Chives

FRENCH ONION SOUP

Gruyère Cheese Crouton

TOMATO SALAD (V) (GF)

Red Onions, Capers, Olive Oil, White Wine Vinegar

CLASSIC CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing
Available with Grilled Lemon-Garlic Chicken Breast

MIXED GARDEN SALAD (V)

Greens, Seasonal Vegetables, Herbs

Choice of Dressings:

Ranch, Italian, Blue Cheese, French,

Thousand Island, Mustard Vinaigrette

CLASSIC ENTRÉES

GRILLED NEW YORK STRIP STEAK*

French Fries, Creamy Peppercorn Sauce

ROTISSERIE CHICKEN (GF)

Half of a Roasted Chicken, Mashed Potatoes, Broccoli

PAN-FRIED BREADED FLOUNDER FILLET

Arugula Salad, Cherry Tomatoes, Red Onions,
Chardonnay Vinaigrette

SPAGHETTI BOLOGNESE

Parmesan Cheese, Classic Italian Meat Sauce

BEEF LASAGNA

Baked Layers of Meat and Tomato Sauce,
Pasta, Mozzarella Cheese

TAGLIATELLE PASTA WITH BASIL PESTO (V)

Bell Peppers, Green Peas, Olives, Parmesan Cheese