

THE MANHATTAN ROOM

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 TAIL
Shrimp Ragout and Shellfish Broth,
Linguine Pasta

MOROCCAN SWEET POTATO RICE CAKE
Chick Pea Salad, Cilantro Yogurt

- ✓ Healthier Selection

*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.*

THE MANHATTAN ROOM

CLASSIC SELECTIONS

STARTERS

MEXICAN MUSHROOM AND
CHEESE TORTILLA CRISP
Avocado Dip, Sour Cream, Salsa

PORK AND VEGETABLE SPRING ROLL
Papaya Salad, Sweet Chili Dipping Sauce

- ✓ *SMOKED SALMON TARTARE
Cucumber, Avocado, Dijon Dressing

- ✓ GARDEN FRESH SALAD
Cucumber, Cherry Tomatoes, Choice of Dressing

NORWEGIAN'S SIGNATURE
CAESAR SALAD
Housemade Dressing, Shaved Parmesan

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

- ✓ ROSEMARY ROASTED CHICKEN
Butter Mashed Potatoes, Carrots and Peas, Pan Gravy

BRAISED LAMB SHANK
Mashed Butternut Squash,
Three Bean Stew with Tomatoes

- ✓ *BROILED NORWEGIAN SALMON FILLET
Red Skin Potatoes, Fresh Spinach, Chive Sauce

PENNE PASTA
Choice of Creamy Cheese Alfredo, Basil Pesto
or Vegetable Primavera Sauce

THE MANHATTAN ROOM

SWEET INDULGENCES

KEY LIME PIE

Topped with Sweet Meringue

NO SUGAR ADDED CHOCOLATE PANNA COTTA

Raspberry Coulis

ORANGE SHERBET

CHOCOLATE RASPBERRY TRUFFLE CAKE

NORWEGIAN'S SIGNATURE CHEESECAKE

Strawberry Compote

CINNAMON APPLE PIE

Whipped Cream

WARM BREAD AND BUTTER PUDDING

Caramel Sauce

ICE CREAM SELECTIONS

Vanilla, Chocolate, Strawberry

SORBET

Zesty Lemon

SEASONAL FRESH FRUIT PLATE

A SAMPLING OF CHEESE

Brie, Goat Cheese, 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 Café Latte \$2.50

Your check may reflect applicable VAT or additional tax for certain ports or itineraries.
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EPIC MANHATTAN
DINNER DÉSERT