

# FAVORITE SELECTIONS

## STARTERS

Crispy Fried Pork and Vegetable Spring Roll  
Sweet and Spicy Dip

Wild Mushroom Quesadilla  
Guacamole, Pico De Gallo

Garden Broccoli Bisque  
White Cheddar Cheese

✓ \*Norwegian Smoked Salmon Tartare  
Avocado, Cucumber, Lemon Mustard Dressing

French Onion Soup  
Cheese Crouton

✓ Mixed Seasonal Greens  
Choice of 1000 Island, Blue Cheese Dressing  
or Balsamic Vinaigrette

Caesar Salad  
Romaine Lettuce, Herb Croutons

## ENTRÉES

\*Beef Rib-Eye Steak  
Baked Potato, Spinach,  
Garlic Roasted Roma Tomato

\*Pork Tenderloin Medallions  
Roasted Bliss Potatoes, Spinach,  
Mushroom Cream Sauce

✓ Grilled Chicken Breast  
Mashed Potatoes, Broccoli Florets

✓ \*Fillet of Salmon  
Mashed Potatoes, Fresh Green Beans,  
Lemon Caper Butter

Spaghetti with Grated Parmesan  
Choice of Beef Bolognese,  
Creamy Bacon Carbonara or Tomato Marinara Sauce

## SWEET INDULGENCES

Chocolate Raspberry Truffle Cake

Cinnamon Apple Pie  
Whipped Cream

Ice Cream Selections  
Vanilla, Chocolate, Strawberry

Seasonal Fresh Fruit Plate

Norwegian's Signature Cheesecake  
Strawberry Compote

Warm Bread and Butter Pudding  
Caramel Sauce

Sorbet  
Zesty Lemon

A Sampling of Cheese  
Brie, Sharp Cheddar, 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.  
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.

FLEET MEER DINNER COSE

# TONIGHT'S SIGNATURE SPECIALTIES

## STARTERS

### Beef Empanada

Latin Spiced Beef Turnovers with Red Pepper Chimichurri Sauce

### Potato and Leek Soup

✓ Field Greens, Anjou Pear, Blue Cheese  
Balsamic Vinaigrette

## ENTRÉES

### Chef's Regional Specialty

Ask your server about this special entrée made with the local flavors of our destination

### Chicken Breast in Kung Pao Sauce

Peanuts, Jasmine Rice, Pineapple Pico De Gallo

### ✓ \*Roasted Pork Loin

Sweet Potato Mash, Apple Chutney

### Pan-seared Sea Trout

Broccoli, Tarragon Rice, Tomato Provençal

### Potato Gnocchi and Portobello Mushroom

Sage and Pumpkin Sauce

## SWEET INDULGENCES

### Southern Pecan Pie

Chocolate Ice Cream

### No Sugar Added

### English Trifle

Vanilla Cream with Fresh Berries

### Strawberry Sherbet

✓ Healthier Selection

FLEET MOBIL SERVICE