


Starters

Norwegian Smoked Salmon Tartare* 
Avocado | English Cucumbers | Lemon Mustard Dressing

Young Mesclun Greens & Herbs
Oven Roasted Turkey Breast | Boston | Red Leaf | Frisée
Caramelized Walnuts | Raspberry Vinaigrette

Caesar Salad 
Romaine Lettuce | Anchovies
Garlic Croutons | Caesar Dressing

'Louisiana' Chicken Drums
Louisiana Hot Sauce
Spring Onions & Cucumbers

Wild Lump Crab Cakes
Sauce Marie | Frisée | Apple Slaw

French Onion Soup
Gruyère Cheese Croutons

'New England' Clam Chowder
Clam Velouté | Potatoes | Bacon Bits

Garden Spring Lettuce Mix 
Crunchy Garden Vegetables | Chives

Choice of dressing or vinaigrette:
Ranch, Italian, Blue Cheese, French,
Thousand Island, Mustard Vinaigrette,
Balsamic Vinegar & Olive Oil

Wine Recommendations

Robert Mondavi Private Selection, Chardonnay -
California 8/32
The buttery-mango flavors fill the glass.

Colores Del Sol, Malbec -
Mendoza, Argentina 7²⁵/29
Fruit-bomb blueberry notes and a soft texture.

NORTH & SOUTH by Norwegian Cruise Line
Discover these delicious handcrafted proprietary wines
created by our very own wine experts who travel up
and down the California coast seeking out the most
exceptional harvested grapes.

North & South, Sauvignon Blanc - California 7/28
Aromas and flavors of tropical fruit with a refreshing
and crisp finish.

North & South, Merlot- California 7³⁰/30
Full bodied berry flavors and spicy notes of black pepper.

North & South, Red Blend - California 8/32
Velvety ripe black currant and black plum accented by
cocoa and baking spices.

YOUR CHECK MAY REFLECT AN ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES. A 15% GRATUITY WILL BE ADDED TO YOUR CHECK FOR ANY BEVERAGE ORDER. PRICES ARE SUBJECT TO CHANGE.

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20745 1/14

Entrées

Grilled Atlantic Cod
Spinach & Mashed Potatoes | Carrots
Grape Beurre Blanc


Linguini Vongole 
Chablis & Clam Broth | Little Neck Clams

Grilled Shrimp
Herb Butter | Jasmine Rice | Broccoli
Garlic Aioli

Papardelle & Duck Confit
Shiitake Mushrooms | Green Peas | Duck Jus

Roasted Chicken Breast 
Mashed Potatoes | Grilled Shallots
Broccoli | Gravy

Melanzane Parmigiana
Eggplant | Mozzarella | Gorgonzola
Marinara Sauce

Spaghetti Bolognese 
Minced Beef | Tomato & Basil

Whole Roasted Beef Sirloin*
Red Bliss Potato Mash | Broccoflower
Creamed Horseradish | Beef Jus

Striploin Steak* 
Black Pepper Fingerling Potatoes
Onion Rings | Cajun Butter

Daily Addition
Please ask your server what our chefs have
created in addition to today's menu.

Signature Entrées

Desserts

Cherries Jubilee
Kirschwasser | Vanilla Ice Cream

Vanilla Cheesecake
Praline Sauce

Milk Chocolate Mousse
Lemon Curd | Ruby Port Wine Reduction

Chocolate Butterscotch Brownie
No Sugar Added
Vanilla Ice Cream

Pistachio Crème Brûlée
Florentine Tuile

Selection of sliced fruit, cheeses, ice cream
and sherbet are always available. Please ask your
server for today's selection.

Coffees, ports, brandy and cognacs are
available at current bar pricing. Please ask
your server for selections.

IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING.
*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.

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