

## Starters

Spanish Chorizo & Fingerling Potatoes  
Red & Green Bell Peppers | Celery  
Fennel & Mustard Vinaigrette

Sesame Crusted Swordfish\*  
Cucumbers | Radish | Ponzu Sauce

Four Bean Salad  
Adobe Seasoned Crispy Pork Belly  
Apple Cider Vinaigrette

Shrimp Minestrone  
Fennel Broth | White Beans | Garden Vegetable

Creamy Mushroom Soup  
Cajun Chicken

Lemon Chicken Caesar Salad  
Romaine Lettuce | Garlic Croutons | Caesar Dressing

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

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

Ruffino, Pinot Grigio - Delle Venezie, Italy 7<sup>30</sup>/30  
Pear and mineral flavors with scents of flowers and hay.

Wolf Blass, Yellow Label Shiraz -  
South Australia 8/32  
Black cherry and black pepper complexity with a velvet  
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 7<sup>30</sup>/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.

## Entrées

Chicken Milanese  
Arugula Salad | Cherry Tomatoes | Red Onions  
Sherry Vinaigrette

Roasted Chicken Breast ☞  
Mashed Potatoes | Grilled Shallots  
Broccoli | Gravy

Indian Cauliflower & Potato Curry  
Basmati Rice | Papadam | Raita

Spaghetti Bolognese ☞  
Minced Beef | Tomato & Basil

Broiled Atlantic Salmon\*  
Roasted Fingerling Potatoes | Broccoli  
Fennel Beurre Blanc

Whole Roasted Bone in Pork Loin\*  
Country Potato Wedges | Grilled Eggplant | Broccoli  
Calvados Sauce

Linguini Vongole ☞  
Chablis & Clam Broth | Little Neck Clams

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

Yankee Beef Pot Roast  
Gratin Potatoes | French Beans  
Cabernet Wine Sauce

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

☞ Signature Entrées

## Desserts

Lemon Ginger Custard  
Citrus Zest | Ginger Confit | Spiced Cookie

White Wine Poached Pear  
Dark Chocolate Sauce | Toasted Almonds

Coconut Pudding  
No Sugar Added  
Tropical Fruit Chutney | Coconut Flakes

Raspberry-Chocolate Truffle Cake  
Silk Chocolate Cream | Raspberry Sauce

Banana Cream Pie  
Sweet Vanilla Cream | Black & White Chocolate Fan

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.

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.

MDR-D-2-A

20745 1/14

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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