

Starters

Mushroom Tempura

Cucumber Salad | Wasabi Aioli

Lime & Dill Shrimp

Fingerling Potatoes | Dijon Mustard Dressing

Caesar Salad & Blackened Chicken

Romaine Lettuce | Garlic Croutons | Caesar Dressing

Bouillabaisse Soup

Black Mussels | Bay Scallops | Salmon
Seafood, Tomato & Pernod Broth

Tomato Cream Soup

Basil Croutons

Crunchy Garden Vegetable Salad 'Fattoush'

Romaine | Red & Green Bell Peppers | Red Onions
English Cucumbers | Cilantro | Mint
Lemon & Oregano Vinaigrette

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

Meridian, Chardonnay - California 7²⁵/29

Explosive tropical fruit with hints of tangerine and honeysuckle.

Avalon, Cabernet Sauvignon - Napa Valley, California 9²⁵/37

Blackberry fruit and dustiness that matches nicely with grilled fare.

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 7⁵⁰/30

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

Roasted Chicken Breast ☺

Mashed Potatoes | Grilled Shallots
Broccoli | Gravy

Chicken Cordon Bleu

Ham & Swiss Cheese | Warm Potato Salad
Green Peas | Carrots | Marinara Sauce

Linguini Vongole ☺

Chablis & Clam Broth | Little Neck Clams

Lemon & Black Pepper Tilapia

Cajun Red Bliss Potatoes | Creamy Leek | Watercress

Asparagus & Artichoke Risotto

Basil Pesto | Parmesan

Spaghetti Bolognese ☺

Minced Beef | Tomato & Basil

Whole New York Striploin Roast*

Herb & Garlic Crust
Potato Wedges | Zucchini | Broccoli
Cabernet Beef Jus

Striploin Steak* ☺

Black Pepper Fingerling Potatoes
Onion Rings | Cajun Butter

Lamb Rogan Josh

Steamed Basmati Rice | Yoghurt Raita
Crispy Papadum

Daily Addition

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

☺ Signature Entrées

Desserts

Coffee Tiramisu Cake

Frangelico Reduction

Mocha Pot De Crème

Caramelized Filo

Mexican Chocolate Cake

Dulce de Lèche Sauce

Pineapple & Mango Pavlova

Coconut Rum Cream

Carrot Cake

No Sugar Added

Pineapple Compote | Cream Cheese Frosting
Toasted Walnuts

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-3-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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