

## Starters

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

Wagyu Beef Patty\*  
Pulled Pork | Smokey BBQ Sauce  
White Bean Casserole

Peking Duck Salad\*  
Arugula | Boston Lettuce  
Green Asparagus | Fennel Walnut Oil Vinaigrette

Potato Leek Soup  
Buttermilk | Chives

French Onion Soup  
Gruyère Cheese Croutons

Caesar Salad ☞  
Romaine Lettuce | Anchovies  
Garlic Croutons | Caesar Dressing

Vegetable & Pork Spring Roll  
Papaya Salad | Sweet Chili Sauce

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

Beringer, Sauvignon Blanc - Napa Valley, California  
9<sup>25</sup>/37  
Lush compote of Granny Smith apple, lime, kiwi,  
and melon.

Estancia, Pinot Noir - Monterey, California  
9<sup>75</sup>/39  
Strawberry, vanilla and tarragon notes with a  
superb-silky, long finish.

**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 ex-  
ceptional 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>90</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

Oven Roasted Rack of Lamb\*  
Dijon Mustard & Herb Crusted  
Gratin Potatoes | French Green Beans  
Rosemary Lamb Jus

Beef Tenderloin Châteaubriand\*  
Hasselback Potatoes | Broccoli  
Truffle Jus

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

Linguini Vongole ☞  
Chablis & Clam Broth | Little Neck Clams

Seared Atlantic Salmon\*  
Fondant Potatoes | Braised Leek | Bacon Crisp  
Buttermilk Sauce

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

Chicken Piccata  
Onion Potatoes | Green Beans | Artichokes  
Butter, Lemon & Capers Sauce

Spaghetti Bolognese ☞  
Minced Beef | Tomato & Basil

Zucchini e Pomodoro  
Mozzarella | Roma Tomatoes

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

☞ Signature Entrées

## Desserts

Golden Apple Pie  
Cardamon Butterscotch Sauce

Coconut Soufflé  
Lime & Mango Custard

Fresh Fruit Tartlet  
No Sugar Added  
Vanilla Sauce | Cinnamon & Cocoa Dust

Red Velvet Genoise &  
White Chocolate Mousse  
Lemon-Red Wine Reduction

Strawberry-Rhubarb Trifle  
Lime Zest Confit | Almond 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.

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-4-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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