

## Starters

### Tempura Vegetables

Broccoli | Cauliflower | Zucchini  
Sesame Aioli

### Norwegian Smoked Salmon Tartare\* ☞

Avocado | English Cucumbers | Lemon Mustard Dressing

### Tomato Salad

Red Onions | Capers | Olive Oil & White Wine Vinegar

### Broccoli and Rice Soup

Chicken Broth

### Yellow Split Pea Soup

Italian Sausage | Garlic Crouton

### Lemon Chicken Caesar Salad

Romaine Lettuce | Garlic Croutons | Caesar Dressing

### Shrimp Ceviche\*

Citrus Juice | Red Onions | Corn Kernels | Cilantro

### 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.

### Blackstone, Merlot - California 8<sup>25</sup>/33

A spunky hint of black licorice and smooth 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

### BBQ Mixed Grill

Pork Baby Back Ribs | Bratwurst | Chicken  
Kentucky Bourbon BBQ Sauce  
Baked Potato | Broccoli

### Striploin Steak\* ☞

Black Pepper Fingerling Potatoes  
Onion Rings | Cajun Butter

### Veal Zurich

Swiss Veal Ragout  
Cream & Mushroom Sauce | Tagliatelle  
Crème Fraîche

### Roasted Chicken Breast ☞

Mashed Potatoes | Grilled Shallots  
Broccoli | Gravy

### Country Fried Chicken

Mashed Potatoes | Corn on the Cob | Biscuit | Gravy

### Flounder Milanese

Arugula & Red Onion Salad  
Caper & Lemon Vinaigrette

### Spaghetti Bolognese ☞

Minced Beef | Tomato & Basil

### Warm Lentil & Baby Spinach Salad

Oven Roasted Plum Tomatoes & Pumpkin  
Fresh Tarragon & Chervil

### Linguini Vongole ☞

Chablis & Clam Broth | Little Neck Clams

### Daily Addition

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

### ☞ Signature Entrées

## Desserts

### Pecan Pie

Salted Caramel Sauce

### Baked Apple

Almond Cranberry Filling

### Pineapple Cream Cake

No Sugar Added  
Blackberry Compote | Florentine Crunch

### Apricot Rice Pudding

Cinnamon Crème Anglaise

### Black Forest Cake

Dark Cherry Sauce | Chocolate Shavings

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-5-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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