

Starters

Mediterranean Grilled Vegetables
Eggplant | Zucchini | Red Onions | Bell Peppers
Pesto Oil

Boston Bib Salad
Artichokes | Red Radishes | Cucumber | Red Onions
Chardonnay Vinegar

Caesar Salad & Blackened Chicken
Romaine Lettuce | Garlic Croutons | Caesar Dressing

Cannelini Bean Soup
Chicken Tomato Broth | Italian Meatballs

Cauliflower Soup
Charred Cauliflower

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

Potato Gnocchi & Italian Sausage
Snow Peas | Green Beans | Tomato Concassé

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.

**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 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.

Entrées

Vegetable Lasagna
Pesto Marinara Sauce

Linguini Vongole ☞
Chablis & Clam Broth | Little Neck Clams

Grilled Grouper
Baby Spinach & Mashed Potatoes
Broiled Fennel | Dill Beurre Blanc

Spaghetti Bolognese ☞
Minced Beef | Tomato & Basil

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

Basil Chicken
Tomato Alfredo Sauce
Yellow Italian Rice & Vegetables

Whole Roasted Turkey
Sage & Onion Stuffing
Roasted Potatoes | Brussel Sprouts
Giblet Gravy

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

Breaded Cajun Shrimp & Braised Beef Short Ribs
Leek & Garlic Mash | Broccoli
Shiraz Red Wine Sauce

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

☞ Signature Entrées

Desserts

Mint-Strawberry Profiteroles
No Sugar Added
Lemon-Fig Compote

Mochaccino Cheesecake
Banana & Dulce de Lèche Sauce

Sacher Torte
Vanilla Schlag | Apricot Chutney

Warm Mixed Berry Crumble
Cinnamon Custard

Vanilla & Honey Crème Brûlée
Caramel Sauce

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-6-A

2024S 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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