

Starters

French Onion Soup
Gruyère Cheese Croutons

Creamy Carrot & Tamarind Soup
Cilantro Sour Cream

Waldorf & Duck Salad
Boston | Apples | Celery | Walnuts

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

Roasted Pineapple
Mojito Vinaigrette

Soy & Sesame Chicken Drums
Spring Vegetables | Rice Wine 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

Ruffino, Pinot Grigio - Delle Venezie, Italy
7⁵⁰/30
Pear and mineral flavors with scents of flowers and hay.

Beringer Founders Estate, Cabernet Sauvignon -
California 7⁷⁵/31
Fragrant cedar, chocolate, and licorice notes, plush
velvety tannins.

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.

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-7-C

20745 1/14

Entrées

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

Hunan Beef Broccoli
Basmati Rice | Black Bean Sauce

Whole Roasted Prime Rib*
Baked Potato: Sour Cream, Chives & Bacon
Corn on the Cob | Broccoli | Creamed Horseradish

Linguini Vongole ☞
Chablis & Clam Broth | Little Neck Clams

Garlic Shrimp
Bouillabaisse Soup | Yellow Rice Pilaf
Green Peas

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

Chicken Parmigiana
Spaghetti Marinara | Mozzarella Cheese

Spaghetti Bolognese ☞
Minced Beef | Tomato & Basil

Mushroom Stroganoff
Creamy Mushroom Sauce | Rottini Pasta

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

☞ Signature Entrées

Desserts

Bananas Foster
Dark Rum Sauce | Vanilla Ice Cream

Chocolate Panna Cotta
No Sugar Added
Lime Zest | Raspberry Sauce

Tiramisu all'ananas
Basil-Agave Syrup | Violet Crystals

Passion Fruit Soufflé
Pineapple Mango Sauce

Molten Chocolate Cake
Raspberry Coulis | Gianduja 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.

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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