Starters

Italian Prosciutto Ham 'San Daniele'
Cantaloupe Melon | Arugula Salad

Tomato Salad
Red Onions | Capers | Olive Oil & White Wine Vinegar

Cauliflower Soup
Charred Cauliflower

Fried Calamari
Garlic & Bell Pepper Aioli

French Onion Soup
Gruyere Cheese Crouton

Beef Burger Slider*
Country Potato Bun | Sriracha Cabbage Slaw

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

Yellow Split Pea Soup
Italian Sausage | Garlic Crouton

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

Fried Mozzarella Cheese
Plum Tomatoes | Basil & Kalamata Pesto

Lemon Chicken Caesar Salad
Romaine Lettuce | Garlic Croutons | Caesar Dressing

The Most Delicious and Refreshing Cocktails At Sea.

With so many cocktails to choose from, you can indulge in something different every day of your cruise! Start the day off with a Mojito, a unique blend of sugar, rum and mint that was first created in Cuba. When you're in the mood for something spicy, a Bloody Mary delivers the goods with its fine blend of vodka, tomato juice and other zesty flavors. Lounge poolside with a Piña Colada, a sweet, rum-based cocktail that's synonymous with The Caribbean. And whether you drink it on the rocks or shaken with ice, a Margarita will always cool you down.

Classic Dishes

Roasted Chicken Breast
Mashed Potatoes | Grilled Shallot | Broccoli | Gravy

Flounder Milanese
Arugula Salad | Cherry Tomatoes | Red Onions
Chardonnay Vinegar

Spaghetti Bolognese
Minced Beef | Tomato | Basil

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

Meat Lasagna al Forno
Minced Beef | Tomato Sauce | Mozzarella Cheese
Basil Pesto Drops

Vegetarian Lasagna Rolls
Pomodoro Sauce | Spinach
Portobello Mushrooms | Zucchini | Mozzarella Cheese

Turkey Sausage Lasagna
Spicy Marinara Sauce | Kale | Fennel Seeds
Ricotta Cheese | Smoked Cheddar Cheese

Main Courses

Veal Zurich
Swiss Veal Ragout
Creamy Mushroom Sauce | Tagliatelle Pasta
Crème Fraîche

Grilled Atlantic Salmon*
Potato & Green Pea Puree | Broiled Fennel
Lemon Beurre Blanc Sauce

Garlic Roasted Pork Loin*
Celeriac Mash | Asparagus | Pear Brandy Jus

Spinach Beignets
Okra Ratatouille | Tomato Concassé

Sirloin Steak Dianne
Creamy Mushroom & Cognac Sauce
Steak Fries | Broccoli | Crispy Onions

Country Fried Chicken
Mashed Potatoes | Corn on the Cob | Biscuit | Gravy

Gnocchi & Short Rib Ragu
Roasted Shallots | Snow Peas | Cabernet Wine Sauce

Chef's Signature Dish

Prawns & Linguini
Thermidor Sauce
Crimini Mushrooms | Parmesan Reggiano

Wine Recommendations

Hogue, Gewürztraminer
Columbia Valley, Washington $8.25/33
Ginger and cinnamon-spiced apricots

Spellbound, Chardonnay
California $9 /36
Features bright tropical fruit flavors such as pineapple, banana, guava, and kiwi balanced with vanilla and creme brûlée

North & South by Norwegian, Red Blend
California $8 /32
Velvety, ripe fruits of black currant and black plum accented by cocoa and a mélange of baking spices

Desserts

Strawberry Napoleon
Mixed Berry Sauce

Apricot Rice Pudding
Cinnamon Crème Anglaise

Chocolate Crepe
Nougat Sauce | Raspberry & Mandarin Crème

Pineapple Cream Cake
No Sugar Added
Blackberry Compote | Florentine Crunch

Mango, Papaya & Poached Pear
Passion Fruit Vinaigrette

Warm Chocolate Volcano
Strawberry Compote | Stracciatella Gelato

Snickerdoodle Pound Cake a la Mode
Vanilla Ice Cream | White Chocolate Curls
Fresh Strawberries

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.
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.