

## Starters

Garden Greens & Conch Fritters  
Boston | Arugula | Frisée  
Chardonnay Vinegar | Sweet Corn Kernels | Red Onions  
Shaved Pear | Cilantro Tartar Sauce

French Onion Soup  
Gruyère Cheese Crouton

Roasted Squash Panzanella  
Butternut Squash | Brussels Sprouts | Arugula  
Sherry Vinaigrette

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

Wild Lump Crab Cakes  
Sauce Marie | Frisée | Apple Slaw

Caldo Gallego, Spanish White Bean Soup  
Spanish Chorizo | Smoked Ham | Cilantro

Caesar Salad  
Romaine Lettuce | Anchovies | Garlic Croutons  
Caesar Dressing

Beef Burger Slider\*  
Country Potato Bun | Sriracha Cabbage Slaw

Corn & Crab Chowder  
Bacon Crumbs

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

\*Louisiana\* Chicken Drums  
Louisiana Hot Sauce | Spring Onions & Cucumbers

### HOW DOES BEEF EARN THE CERTIFIED ANGUS BEEF® LABEL?

It's one thing to say *Certified Angus* is tastier than any type of beef you've had before. It's another to back it up with fact. The *Certified Angus Beef* brand is incredibly flavorful, tender and juicy thanks to high amounts of marbling in every cut. To get to that high amount, all cattle are grass-fed, giving the beef the great flavor we all enjoy. Only the best Choice and Prime grades are considered for this premium label after passing the brand's 10 science-based specifications for quality. Then, and only then, can truly exceptional Angus beef earn this distinction.

## 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

Papardelle & Duck Confit  
Shiitake Mushrooms | Green Peas | Duck Jus

Grilled Mahi Mahi  
Black Bean Rice | Tropical Salsa | Fried Plantains  
Citrus Beurre Blanc Sauce

Grilled Shrimp  
Herb Butter | Jasmine Rice | Broccoli | Garlic Aioli

Melanzane Parmigiana  
Eggplant | Gorgonzola & Mozzarella Cheese  
Marinara Sauce

Thai Green Chicken Curry  
Steamed Basmati Rice | Toasted Garlic

Caribbean Roast Pork  
Pernil O Pierna Asada Estililo Cubano  
Rice | Black Beans | Plantain | Mojo Sauce

Beef Meatballs  
Mashed Potatoes | Peppercorn Sauce

### Chef's Signature Dish

Whole Roasted Striploin\*  
Baked Potato: Sour Cream, Chives & Bacon  
Corn on the Cob | Broccoli | Creamed Horseradish  
Beef Jus

### Wine Recommendations

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.

### Desserts

Milk Chocolate Mousse  
Lemon Curd | Ruby Port Wine Reduction

Kona Coffee Cheesecake  
Pineapple Compote

Warm Chocolate Volcano  
Strawberry Compote | Stracciata Gelato

Pistachio Crème Brûlée  
Florentine Tuile

Chocolate Butterscotch Brownie  
No Sugar Added  
Vanilla Ice Cream

Pineapple Cup  
Passion Fruit & Mint Sauce | Oreo Cookie

Cherries Jubilee  
Kirschwasser | Vanilla Ice Cream

YOUR CHECK MAY REFLECT AN ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES. AN 18% GRATUITY AND BEVERAGE SERVICE CHARGE 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 PASTEURITY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.