

Starters

Bouillabaisse Soup
Seafood, Tomato & Pernod Broth
Black Mussels | Bay Scallops | Salmon

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

Country Duck Pate
Brioche Cup Cake | Cornichon & Orange Relish

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

French Onion Soup
Gruyère Cheese Crouton

Crunchy Garden Vegetable Salad 'Fattoush'
Romaine | Red & Green Bell Peppers | Red Onions
Cucumbers | Cilantro | Mint | Lemon & Oregano Vinaigrette

Mojito Shrimp Ceviche*
Mint | Cilantro | Pineapple | Bell Peppers

Beef Burger Slider*
Country Potato Bun | Sriracha Cabbage Slaw

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

Vegetable & Pork Spring Roll
Papaya Salad | Sweet Chili Sauce

Tomato Cream Soup
Basil Croutons

BRINGING HOME THE BACON.

Bacon is one of the oldest cured meats in history, as the Chinese began salting pork bellies as early as 1500 B.C. Each year, 2 billion pounds of bacon (or 32 billion slices) are consumed in the U.S. alone. That's the weight equivalent of almost 9 aircraft carriers! A delicious breakfast treat, more than 53 percent of homes keep bacon on hand at all times.

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

Whole New York Striploin Roast*
Herb & Garlic Crust
Potato Wedges | Broccoli | Beef Jus

Lemon & Black Pepper Tilapia
Cajun Red Bliss Potatoes | Creamy Leek | Watercress

Asian Sweet & Sour Pork
Steamed Basmati Rice | Bell Peppers
Onions | Pineapples

Portuguese Salad
Pepper Crusted Swordfish
Arugula | Taggiasca Olives | Shallot Onions
Fingerling Potato Slices | Sherry Vinaigrette

Spaghetti Carbonara
Crispy Pancetta | Creamy Cheese Sauce

Zucchini e Pomodoro
Mozzarella | Roma Tomatoes

Bahamian Crab & Fish Cake
Sweet Potato Fries | BBQ Salsa

Chef's Signature Dish

Chicken Cordon Bleu
Ham | Swiss Cheese | German Potato Salad
Green Peas | Carrots | Broccoli
Parmesan & Dijon Sauce

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

Warm Bread Pudding
Caramel Whiskey Sauce | Apple Chips

Carrot Cake
No Sugar Added
Pineapple Compote | Cream Cheese Frosting
Toasted Walnuts

Warm Chocolate Volcano
Strawberry Compote | Straciatella Gelato

Melon Trilogie
Cantaloupe | Honeydew | Watermelon
Midory Sour Vinaigrette | Toasted Coconut Flakes

Summer Peach Melba
Cinnamon & Vanilla Peaches | Raspberry Compote
Vanilla Bean Ice Cream | Shortbread Cookie

Mexican Chocolate Brownie
Dulce de Leche Sauce

Coffee Tiramisu Cake
Fragelico Reduction

*YOUR CHECK MAY REFLECT AN ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES.
AN 18% GRATUITY WILL BE ADDED TO YOUR CHECK FOR ANY BEVERAGE ORDERS.
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.