

## 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  
Gruyère 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 Croutons

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 Diane  
Creamy Mushroom & Cognac Sauce  
Steak Fries | Broccoli | Crispy Onions

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

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

## Chef's Signature Dish

Prawns & Linguini  
Thermidor Sauce  
Cimini Mushrooms | Parmesan Reggiano

## 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

Strawberry Napoleon  
Mixed Berry Sauce

Apricot Rice Pudding  
Cinnamon Crème Anglaise

Chocolate Crêpe  
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 à la Mode  
Vanilla Ice Cream | White Chocolate Curis  
Fresh Strawberries

YOUR CHECK MAY REFLECT AN ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES.  
AN 18% 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, SHELL FISH,  
EGGS, MILK OR POLYTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU  
HAVE CERTAIN MEDICAL CONDITIONS.