

NORWEGIAN JOY

APPETIZERS

SEARED SWORDFISH CARPACCIO* †
Thin Slices Of Swordfish, Arugula,
Watercress, Lemon And Lime Vinaigrette

VEGETABLE TEMPURA RICE ROLL ✓
Japanese Coleslaw, Wasabi Soy Vinaigrette

GNOCCHI AND ITALIAN SAUSAGE
Potato Pasta Dumplings, Snow Peas,
Green Beans, Diced Tomatoes

BRUSCHETTA ✓
Grilled Ciabatta Bread, Ricotta Cheese, Roma Tomatoes,
Garlic, Basil & Olive Oil

CHEESE RAVIOLI
Lobster Cream Sauce

CREAMY SPINACH SOUP †
Chives

CHEESE TORTELLINI SOUP
Chicken Broth

FRENCH ONION SOUP
Gruyère Cheese Crouton

MIXED GARDEN SALAD ✓ †
Mesclun Greens, Seasonal Vegetables,
Herbs, Balsamic Dressing

GRILLED ICEBERG WEDGE †
Smoked Turkey, Sundried Tomatoes,
Cheddar Cheese, Red Wine Vinaigrette

CAESAR SALAD
Romaine Lettuce, Focaccia Crouton,
Parmesan Cheese, Caesar Dressing

CLASSIC ENTRÉES

GRILLED NEW YORK STRIP STEAK* †
French Fries, Peppercorn Sauce

BREADED FLOUNDER FILLET
Arugula Salad, Cherry Tomatoes, Mustard Remoulade

HERB-CRUSTED ROTISSERIE CHICKEN †
Mashed Potatoes, Broccoli

SHRIMP FETTUCINI ALFREDO
Parmesan Cream Sauce, Mushrooms

CARVED WHOLE-ROASTED PORK LOIN †
Grilled Asparagus, Sweet Potato Mash, Pear-Brandy Jus

3-CHEESE BAKED ZITI ✓
Parmesan, Mozzarella and Ricotta Cheeses, Chunky Tomato Sauce

✓ = Vegetarian † = Gluten-free ‡ = Spicy

If you have any type of food allergy, please advise your server before ordering.
Your check may reflect an additional tax in certain ports or itineraries.
A 20% gratuity and beverage service charge will be added to your check.

*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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TODAY'S FEATURED ENTRÉES

GRILLED CORVINA* †
Mild White Fish, Dill Potatoes, Green Beans,
Almonds, Tomatoes, Olive Oil

LINGUINE WITH LITTLE NECK CLAMS*
Chablis And Seafood Broth, Chopped Tomatoes

GRILLED PINEAPPLE CHICKEN †
Coconut Rice, Black Beans

HUNGARIAN BEEF GOULASH
Little Button Noodles

BRAISED BEEF BRISKET
Guinness Mustard Sauce, Red Cabbage, Garlic Mashed Potatoes

GRILLED VEGETABLES WITH MOROCCAN SPICES ✓
Arugula, Lemon Dressing, Couscous

CAGNEY'S
STEAKHOUSE
Certified Angus Beef®

RIB EYE STEAK 16 OZ* \$25
Peppercorn Sauce, French Fries

FILET MIGNON 8 OZ* \$20
Brandy Jus, Grilled Asparagus,
Sweet Potato Mousseline

SURF AND TURF* \$30
Lobster Tail, Filet Mignon, Béarnaise,
Broccoli Florets, Garlic Mashed Potatoes

TWIN LOBSTER TAILS \$25
Drawn Butter, Broccoli Florets,
Garlic Mashed Potatoes

WINE RECOMMENDATIONS

CABERNET SAUVIGNON
EMBLEM

Napa Valley, California

Rich and full-bodied with a velvety tannin and fresh acidity that lead to the long,
lingering finish. Distinct flavors of dark cocoa can be found resonating
on the back palate. A signature pairing for Cagney's steaks.

BTL \$89

PINOT GRIGIO
SANTA MARGHERITA

Trentino-Alto Adige, Italy

This dry white wine has a straw yellow color. Its clean, intense aroma
and bone-dry taste with an appealing flavor of Golden Delicious apples.

GL \$18 / BTL \$49

MERLOT
DUCKHORN VINEYARDS

Napa Valley, California

Rich flavors with luxurious layers of black currant, red licorice, fig compote,
blueberry and crushed rose petal flowing to a long, elegant finish.

GL \$29 / BTL \$120

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