


NORWEGIAN BREAKAWAY

APPETIZERS


CRISPY CRAB AND CREAM CHEESE WONTONS 
Sweet Chili Dip

SHRIMP CAKE
Creole Mustard Remoulade, Cucumber Salad

SELECTION OF ARTISANAL CHEESES AND FRUIT 


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

SMOKED MOZZARELLA RAVIOLI
Lobster Cream Sauce

SEAFOOD GUMBO 
Shrimp, White Fish, Okra, Spicy Andouille Sausage

CREAM OF CAULIFLOWER SOUP 
Cauliflower Florets, Toasted Almonds, Chives

FRENCH ONION SOUP
Gruyère Cheese Crouton

GREEK SALAD 
*Marinated Feta Cheese, Cucumber, Tomato, Red Onion,
Olives, Oregano, Lemon*

BABY SPINACH SALAD
*Radicchio, Roasted Pecans, Bacon Bits, Orange Segments,
Whole Grain Mustard Dressing*

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

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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

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TODAY'S FEATURED ENTRÉES

BEEF SIRLOIN MEDALLIONS* 
Cognac-Mustard Cream, Broccoli, Mushrooms, Steak Fries

CHICKEN PICCATA
*Pan-Fried Chicken Breast, Lemon-Caper Butter Sauce,
Roasted Tomato, Sautéed Garlic Spinach, Rigatoni Gratin*

GRILLED ATLANTIC SALMON* 
Quinoa, Arugula Salad, Lemon Olive Oil Dressing

SAUTÉED SHRIMP SCAMPI
Lemon Artichoke Pasta

VEGETABLE BURRITO 
Tomato Rice, Black Beans, Ranchero Sauce

PORK SPARE RIBS
Bourbon Barbecue Sauce, Onion Rings, Pasta Salad, Cabbage Slaw

WINE RECOMMENDATIONS

SAUVIGNON BLANC
LOS VASCOS DOMAINES BARON DE ROTHSCHILD (LAFITE)
Casablanca Valley, Chile
*Aromas of melon, green apple, pineapple, and lime are underscored by spicy,
herby notes such as lemongrass and lemon verbena.*
\$26

ROSÉ
HAMPTON WATER BY BON JOVI
Languedoc, France
*This dry salmon pink colored wine features medium floral,
fruity and mineral scents and offers a slender texture*
\$27

RED BLEND ORGANIC
IL BORRO SALVATORE FERRAGAMO BORRIGIANO
"VALDARNO DI SOPRA DOC"
Tuscany, Italy
Soft tannins with lively fruity end leaving a clean harmonious mouth feeling
\$29

 = 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.