

NORWEGIAN GETAWAY

APPETIZERS

THAI SPRING ROLLS ✓
Sweet Chili Dip

CREAMY SPINACH AND ARTICHOKE DIP ✓
Crisp Tortilla Chips

SMOKED SALMON TARTARE*
Capers, Herbs, Grilled Sourdough Bread

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

SMOKED MOZZARELLA RAVIOLI
Lobster Cream Sauce

SCOTCH BEEF BARLEY SOUP
Beef Brisket, Pearl Barley, Carrots, Celery

CREAMY NEW ENGLAND CLAM CHOWDER
Crispy Bacon, Clams, Potatoes

FRENCH ONION SOUP
Gruyère Cheese Crouton

COBB SALAD ¶
*Chopped Greens, Avocado, Egg, Crispy Bacon, Tomato,
Turkey, Blue Cheese, Red Wine Vinaigrette*

MEDITERRANEAN GRILLED VEGETABLES ✓
Eggplant, Zucchini, Red Onions, Bell Peppers, Pesto

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

PEPPER-CRUSTED ROAST BEEF* ¶
*Thinly-Sliced Roast Beef with Demi-Glace Sauce,
Sun-Dried Tomato Polenta, Sautéed Spinach*

BACON AND BOURBON GLAZED CHICKEN BREAST ¶
Buttered Corn, Roasted Sweet Potato

BROILED PACIFIC HAKE ¶
*Mild White Fish, Olive Oil Smashed Potatoes,
Portobello Mushrooms, Pearl Onions, Arugula, Garlic Brown Butter*

SHRIMP PASTA ALLA VODKA
Vodka Tomato Cream Sauce, Shaved Parmesan Cheese

VEGETABLE PAD THAI ✓ ¶
Thai Rice Noodles, Egg, Tofu, Peanuts

PARMESAN-CRUSTED PORK CHOP
Buttered Broccoli, Tomato Basil Ragout

WINE RECOMMENDATIONS

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*
\$35

CHARDONNAY
LOUIS JADOT POUILLY - FUISSÉ
Burgundy, France
Juicy apple and fresh almond scents, steely dryness and a long finish
\$65

RED BLEND
EAST & WEST NORWEGIAN PROPRIETARY WINE
California
*A rich blend featuring aromas of juicy, red plum and bright cherry with
hints of cocoa, this medium-bodied wine has a smooth texture with
a soft, round finish*
\$27

✓ = 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.