

NORWEGIAN GETAWAY

APPETIZERS

CHEESY MASHED POTATO CROQUETTES ✓
Sour Cream Dip

SHANGHAI PORK POT STICKERS
Radishes, Carrots, Cucumbers, Tangerine Dressing

SKILLET CORN BREAD ✓ ♯
Jalapeño, Pepper Jack Cheese, Cilantro, Honey Whipped Butter

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

SMOKED MOZZARELLA RAVIOLI
Lobster Cream Sauce

CHEDDAR, ROASTED CORN AND CRAB CHOWDER
Crumbled Bacon

FRENCH ONION SOUP
Gruyère Cheese Crouton

PASTA E FAGIOLI
Cannellini Bean Soup with Bacon and Pasta

ASIAN NOODLE SALAD ♯
Grilled Chicken, Shrimp, Scallions, Carrots, Thai Dressing

ROMA TOMATO SALAD ✓ ♯
Mixed Greens, Cherry Tomato Confit, Basil Vinaigrette

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

FreestyleTravelers.com

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

NORWEGIAN GETAWAY

TODAY'S FEATURED ENTRÉES

MEDITERRANEAN SIRLOIN BEEF BROCHETTE* ♯
Grilled Steak Skewer, Saffron Rice, Tomatoes, Charred Lemon

CHICKEN CORDON BLEU
Chicken Breast Stuffed with Ham and Cheese, Dijon Parmesan Cheese Sauce, German Potato Salad, Assorted Vegetables

CRISPY ASIAN-STYLE RED SNAPPER ♯
Spicy Sichuan Sauce, Stir-Fry Vegetables, Jasmine Rice

LEMON-PEPPER SHRIMP
Saffron Orzo, Arugula, Cherry Tomatoes, Mushrooms

EGGPLANT PARMIGIANA ✓
Spaghetti, Marinara, Basil, Mozzarella

HAWAIIAN PORK BELLY WITH SWEET SOY DRIZZLE
Smashed Yams, Taro Sticks, Pineapple Slaw

WINE RECOMMENDATIONS

SAUVIGNON BLANC
MATUA
Marlborough, New Zealand
Laser lime, flint, passion fruit and herb on the palate
\$37

CHARDONNAY ORGANIC
IL BORRO "LAMELLE" BY SALVATORE FERRAGAMO
Tuscany, Italy
Full flavors with notes of freshness and elegance thanks to its short cask life which gives the wine its vigor and structure
\$35

CABERNET SAUVIGNON
WENTE VINEYARDS "SOUTHERN HILLS"
Livermore Valley, California
Notes of black soil and cassis. Grilled plum and cedar are complimented by round tannins to finish this balanced wine.
\$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 parts of Tennessee.

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.