


## NORWEGIAN JOY

### — APPETIZERS —

ROASTED TOMATO SOUP    
*Pesto Macaroni, Pine Nuts, Crème Fraîche*



CHICKEN NOODLE SOUP  
*Chicken Broth, Tagliatelle Noodles, Carrots, Celery Leeks*

SPINACH CAESAR  
*Parmesan Cheese, Garlic Croutons, Caesar Dressing*

COBB SALAD   
*Turkey, Ham, Smoked Bacon, Chopped Eggs, Iceberg Lettuce,  
Cabbage, Cucumber, Tomato, Red Wine Vinaigrette*

WEDGE SALAD   
*Iceberg Lettuce, Tomato, Blue Cheese, Chopped Eggs,  
Bacon, Blue Cheese Dressing*

SWEET CORN HUSH PUPPIES   
*Bell Pepper, Creole Dipping Sauce*

CRUSTLESS VEGETABLE QUICHE    
*Roasted Tomato Sauce,  
Garden Greens, Balsamic Dressing*

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### — HANDHELDS —

PHILLY CHEESESTEAK\*  
*Grilled Onions, Bell Peppers, Cheese Sauce,  
Hoagie, French Fries*

CHICKEN QUESADILLA  
*Cheddar and Monterrey Jack Cheese, Flour Tortilla,  
Pico de Gallo, Sour Cream*

TUNA MELT  
*Tuna Salad, Swiss Cheese, Grilled White Bread,  
French Fries*

CLASSIC CHEESEBURGER\*  
*Cheddar Cheese, Lettuce, Tomato, Onion,  
Brioche Bun, French Fries*

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### — ENTRÉES —

FISH AND CHIPS  
*Battered Pollock, French Fries, Tartar Sauce*

CAJUN CHICKEN PASTA   
*Blackened Chicken Breast, Bowtie Pasta, Roma Tomatoes,  
Mushrooms, Onions, Cajun Cream Sauce*

GRILLED PORK CHOP  
*French Fries, Chimichurri Sauce*

TURKEY COTTAGE PIE  
*Peas, Corn, Shredded Carrot, Mashed Potatoes, Au jus*


RISOTTO PRIMAVERA WITH PESTO    
*Bell Peppers, Zucchini, Eggplant, Cherry Tomatoes,  
Pine Nuts, Shaved Parmesan Cheese, Basil Pesto*


### — WINE — RECOMMENDATIONS


SAUVIGNON BLANC  
EAST & WEST NORWEGIAN PROPRIETARY WINE  
CALIFORNIA  
*Bursting with tropical aromas including pineapple and passionfruit with  
hints of grapefruit and fresh basil, this refreshing wine offers a lightly  
creamy mouth feel and a pleasant, round finish*  
\$17 | \$27

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*  
\$17 | \$27

### — DESSERTS —

FIVE SPICE MANGO TAPIOCA PUDDING   
*Cocoa Nib Cookie*

ORANGE CHOCOLATE MOUSSE   
*Devil's Food Cake, Hazelnut Praline Crunch*

BASQUE CAKE   
*Vanilla Cream, Cherry Compote, Almond*

CRÈME CARAMEL  
*Fresh Berries*

DAILY SELECTION OF FRESH FRUIT  
ICE CREAM AND SHERBET

 Gluten Free |  Contains Alcohol |  Contains Nuts |  Spicy |  Vegetarian

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. 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, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.