

NORWEGIAN GETAWAY

— APPETIZERS —

CORN CHOWDER 
Cheddar Cheese, Chive

VIETNAMESE CHICKEN PHO
*Rice Noodles, Bok Choy, Mushrooms, Ginger, Lemongrass,
Cilantro, Seasoned Broth*

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

NIÇOISE SALAD
*Tuna Salad, Mixed Greens, Tomato, Hard Boiled Egg,
Tri-Colored Peppers, Black Olives*

ASIAN MEATBALL SLIDER
*Pickled Vegetables, Sweet Soy Reduction,
Hawaiian Roll*

SHRIMP FRITTERS 
*Bell Peppers, Onion, Jalapeño,
Old Bay, Remoulade Sauce*

CAPRESE SALAD   
*Plum Tomato, Mozzarella Cheese, Basil,
Pesto, Pine Nuts*

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— HANDHELDS —

TURKEY BURGER
*Lettuce, Tomato, Onion, Avocado, Cranberry Mayonnaise,
Brioche Bun, French Fries*


BAJA FISH TACOS
*Battered Whitefish, Cabbage, White Sauce,
Salsa Verde, Pico de Gallo, Tortilla Chips*

BLT SANDWICH
*Iceberg Lettuce, Tomato, Crispy Bacon, Pickle,
Mayonnaise, Sourdough Bread, French Fries*

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


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— ENTRÉES —

POACHED BOSTON BLUEFISH* 
*Vegetable Broth, Sweet Peas, Green Beans,
Lima Beans, Snow Peas*

SHRIMP ARRABIATA 
*Penne Pasta, Spicy Tomato Sauce, Black Olives,
Parmaggiano-Reggiano, Basil Oil*

SPANISH FRITTATA 
Bell Peppers, Onions, Fingerling Potatoes, Arugula

CUBAN ROTISSERIE CHICKEN 
*Mojo Marinated Roasted Chicken, Black Beans,
Yellow Rice, Plantains*

CHICKEN PARMIGIANA
*Breaded Chicken, Mozzarella Cheese, Spaghetti,
Basil, Marinara Sauce*

— 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 —





MOCHA POT DE CRÈME
Caramelized Phyllo Nest

RASPBERRY PANNA COTTA 
Rose Water Syrup

BANANA CREAM PIE 
Rum Anglaise Sauce

PEANUT BUTTER CUP CHEESECAKE 
Milk Chocolate Sauce

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.