

NORWEGIAN ENCORE

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*

CHEESE 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*

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

✓ = 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.

NORWEGIAN ENCORE

TODAY'S FEATURED ENTRÉES

BEEF SIRLOIN MEDALLIONS* †

Cognac, Mustard Cream, Broccoli, Mushrooms, French Fries

CHICKEN PICCATA

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

GRILLED TILAPIA* †

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 Slow

CAGNEY'S

STEAKHOUSE

Certified Angus Beef®

RIB EYE STEAK 16 OZ* \$25

Béarnaise, French Fries

NEW YORK STRIPLOIN 12 OZ* \$20

Peppercorn Sauce, Broccoli Florets, Garlic Mashed Potatoes

FILET MIGNON 8 OZ* \$15

Brandy Jus, Grilled Asparagus, Sweet Potato Mousseline

WINE RECOMMENDATIONS

CABERNET SAUVIGNON EMBLEM

Napa Valley, California

Rich and full-bodied with a velvety tannin and fresh acidity that lead to the long, lingering finish. Distinct flavors of dark cocoa can be found resonating on the back palate. A signature pairing for Cagney's steaks.

BTL \$89

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.

GL \$18 / BTL \$49

MERLOT DUCKHORN VINEYARDS

Napa Valley, California

Rich flavors with luxurious layers of black currant, red licorice, fig compote, blueberry and crushed rose petal flowing to a long, elegant finish.

GL \$29 / BTL \$120

✓ = 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.

NORWEGIAN ENCORE

DESSERTS

FRESH STRAWBERRY SHORTCAKE
Whipped Cream, Strawberry Sauce

WARM CHOCOLATE LAVA CAKE
Strawberry Compote, Stracciatella Gelato

SALTED CARAMEL CHOCOLATE TART
Vanilla Sauce, Chocolate Curl

HONEY CRÈME BRÛLÉE 
Crispy Almond Wafer

APPLE PIE
Cardamom Butterscotch Sauce, Vanilla Ice Cream

SEASONAL FRESH FRUIT PLATE 

DAILY SELECTION OF ICE CREAM & SHERBET 

NO SUGAR ADDED DAILY SELECTION

BLUEBERRY CHEESECAKE
Mixed Berry Compote



ESPRESSO SINGLE	\$3.25
ESPRESSO DOUBLE	\$3.65
CAPPUCCINO	\$4.45
CAFFÉ LATTE	\$4.45
BUENA VISTA STYLE IRISH COFFEE	\$10
<i>Jameson Irish Whiskey Piping Hot Coffee Dash of Sugar Heavy Cream</i>	

 Contains Nuts |  Contains Alcohol |  Gluten Free

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.
All desserts were prepared in facilities where nuts are processed.

*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.