

# NORWEGIAN ENCORE

## — 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*

CHEESE 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*

## — 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 —

#### 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*

## 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 Mouseline*

### — 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

BRUT ROSÉ

POMMERY

*Champagne, France*

*Red apples and crisp lemon flavors come through more strongly.*

GL \$25 / BTL \$99

SANGIOVESE

LEONARDO DAVINCI BRUNELLO DI MONTALCINO DOCG

*Tuscany, Italy*

*Slightly aged aromas of candied berries, tar, tobacco and leather.*

GL \$29 / BTL \$120

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## DESSERTS

AFTER EIGHT® MINT CHOCOLATE MOUSSE   
*Hazelnut Crunch, Chantilly Cream*

WARM APPLE STRUDEL   
*Vanilla Ice Cream, Walnuts, Caramel Sauce*

BOSTON CREAM PIE  
*Chocolate Sauce, Strawberries*

WHITE CHOCOLATE AMARETTO CAKE    
*Slivered Almonds*

CHERRIES JUBILEE   
*Cherry Brandy, Vanilla Ice Cream, Shortbread Biscotti*

SEASONAL FRESH FRUIT PLATE 

DAILY SELECTION OF ICE CREAM & SHERBET 

NO SUGAR ADDED DAILY SELECTION

CARROT CAKE   
*Pineapple Compote, Toasted Walnuts*



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

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All desserts were prepared in facilities where nuts are processed.

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