

NORWEGIAN ENCORE

— APPETIZERS —

CHICKEN LETTUCE WRAPS 🍴

Minced Chicken, Water Chestnuts, Bamboo Shoots, Iceberg Lettuce

ASIAN SPARERIBS WITH VEGETABLE SUMMER ROLL

Lime Chili Dip

ROASTED BEET SALAD ✓

Watercress, Balsamic Glaze, Pumpkin Seed Brittle

BRUSCHETTA ✓

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

CHEESE RAVIOLI

Lobster Cream Sauce

MINISTRONE SOUP ✓

Vegetable Broth, White Beans, Garden Vegetables

WHITE CHEDDAR AND POTATO SOUP

Crème Fraiche, Chives

FRENCH ONION SOUP

Gruyère Cheese Crouton

WALDORF SALAD ✓

Granny Smith Apples, Grapes, Celery, Candied Walnuts

PEAR AND GORGONZOLA SALAD ✓

Mixed Greens Wrapped in Cucumber, Poached Pear, Pecans, Vinaigrette

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

WHOLE-ROASTED SIRLOIN*

Loaded Baked Potato, Creamed Spinach, Horseradish, Beef Gravy

CHICKEN MADEIRA

Madeira Mushroom Sauce, Roasted Bell Pepper Risotto

ALMOND-CRUSTED RUBY RED TROUT*

Buttered Green Beans, Mashed Potatoes

BANG BANG CHICKEN AND SHRIMP

Curry, Peanuts, Coconut, Jasmine Rice, Vegetables

RIGATONI PRIMAVERA WITH PESTO

Vine Ripe Vegetables, Shaved Parmesan Cheese

BARBECUE MIXED GRILL

*Pork Ribs, Bratwurst, Chicken, Bourbon Barbecue Sauce,
French Fries, Broccoli*

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

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.

GL \$18 / BTL \$49

PINOT NOIR

LOUIS JADOT

Burgundy, France

Aromas and flavors of red cherries and wild strawberries.

GL \$25 / BTL \$59

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DESSERTS

WARM CHOCOLATE LAVA CAKE
Strawberry Compote, Stracciatella Gelato


BANANAS FOSTER  
Dark Rum Sauce, Vanilla Ice Cream

BROWNIE S'MORE 
*Graham Cracker, Walnuts,
Roasted Marshmallow Cream*

TIRAMISU CAKE  
Hazelnut Liqueur Reduction

CHERRY PIE
Streusel Topping, Vanilla, Chantilly Cream

SEASONAL FRESH FRUIT PLATE 

DAILY SELECTION OF ICE CREAM & SHERBET 

NO SUGAR ADDED DAILY SELECTION

FRUIT TARTLET
Vanilla Sauce, Cinnamon



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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