

NORWEGIAN ENCORE

— APPETIZERS —

CHEESY MASHED POTATO CROQUETTES ✓
Sour Cream Dip

SHANGHAI PORK POT STICKERS
Radishes, Carrots, Cucumbers, Tangerine Dressing

SKILLET CORN BREAD ✓ 🌶️
Jalapeño, Pepper Jack Cheese, Cilantro, Honey Whipped Butter

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

CHEESE RAVIOLI
Lobster Cream Sauce

CHEDDAR, ROASTED CORN AND CRAB CHOWDER
Crumbled Bacon

FRENCH ONION SOUP
Gruyère Cheese Crouton

PASTA E FAGIOLI
Cannellini Bean Soup with Bacon and Pasta

ASIAN NOODLE SALAD 🌶️
Grilled Chicken, Shrimp, Scallions, Carrots, Thai Dressing

ROMA TOMATO SALAD ✓ 🌶️
Mixed Greens, Cherry Tomato Confit, Basil 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

MEDITERRANEAN SIRLOIN BEEF BROCHETTE* §

Grilled Steak Skewer, Saffron Rice, Tomatoes, Charred Lemon

CHICKEN CORDON BLEU

Chicken Breast Stuffed with Ham and Cheese, Dijon Parmesan Cheese Sauce, German Potato Salad, Assorted Vegetables

CRISPY ASIAN-STYLE RED SNAPPER §

Spicy Sichuan Sauce, Stir-Fry Vegetables, Jasmine Rice

LEMON-PEPPER SHRIMP

Saffron Orzo, Arugula, Cherry Tomatoes, Mushrooms

EGGPLANT PARMIGIANA ✓

Spaghetti, Marinara, Basil, Mozzarella

HAWAIIAN PORK BELLY WITH SWEET SOY DRIZZLE

Smashed Yams, Taro Sticks, Pineapple Slaw

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

RIESLING

CHATEAU STE. MICHELLE & DR LOOSEN "EROICA"

Columbia Valley, Washington

Sweet lime and mandarin orange aromas with subtle mineral notes. The mouth-watering acidity is beautifully balanced by flavorful Washington Riesling fruit.

GL \$20 / BTL \$75

NEBBIOLO

DOGLIOTI BAROLO DOCG

Piemonte, Italy

The juicy, approachable palate offers red cherry, cinnamon and a hint of star anise alongside smooth tannins

GL \$25 / BTL \$99

✓ = 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

CANNOLI

Ricotta Cheese Filling, Chocolate Chips, Custard Sauce

CREAM CHEESE FILLED CARROT CAKE

Orange Glaze

WARM BREAD PUDDING

Caramel Whiskey Sauce, Apple Chip

CHOCOLATE ESPRESSO CAKE

Dark Chocolate Cinnamon Glaze, Chocolate Ice Cream

TRADITIONAL ENGLISH CHERRY TRIFLE

Sliced Almonds, Creamy Custard

SEASONAL FRESH FRUIT PLATE

DAILY SELECTION OF ICE CREAM & SHERBET

NO SUGAR ADDED DAILY SELECTION

COCONUT VANILLA LAYERED CAKE

Vanilla Sauce



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 parts or territories.
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.