

NORWEGIAN ENCORE

— APPETIZERS —

STUFFED MUSHROOM CAPS ✓

*Shallots, Garlic, Chopped Walnuts, Seasoned Breadcrumbs,
Grated Manchego Cheese*

RANCHERO BEEF MINI TOSTADAS

Guacamole, Pico de Gallo

LIME AND DILL SHRIMP §

Dijon Mustard Dressing, Fingerling Potatoes

BRUSCHETTA ✓

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

CHEESE RAVIOLI

Lobster Cream Sauce

CREAM OF BROCCOLI SOUP

Cheddar Cheese

SWEET YELLOW CORN AND CHILI BISQUE §

Monterey Jack Cheese, Jalapeño Slice

FRENCH ONION SOUP

Gruyère Cheese Crouton

MOZZARELLA AND PLUM TOMATOES ✓

Basil Pesto, Crostini

SOUTHWESTERN SMOKED TURKEY SALAD §

*Romaine Lettuce, Bell Peppers, Red Onions, Black Beans,
Tomatoes, Cheddar Cheese, Ranch 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 SHORT RIB RAGU BRAISED IN RED WINE
Pappardelle Pasta, Ricotta Cheese, Aged Balsamic Vinaigrette

COUNTRY FRIED CHICKEN
Mashed Potatoes, Corn on the Cob, Biscuit, Gravy

PAN-SEARED PACIFIC HAKE FILLET*
*Mild White Fish, Spinach Mashed Potatoes, Glazed Carrots,
Lemon-Butter Sauce*

BACON-WRAPPED CAJUN-SPICED SHRIMP 🍴
Cheddar and Corn Grits, Trio of Peppers

POTATO GNOCCHI ✓
Pesto Cream Sauce, Sun-Dried Tomatoes, Pine Nuts

CHINESE-STYLE BARBECUE PORK 🍴
Stir-Fry Cabbage, Chili and Honey Sauce, Ginger, Steamed Jasmine Rice

CAGNEY'S

S T E A K H O U S E

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

SAUVIGNON BLANC LOS VASCOS DOMAINES BARON DE ROTHSCHILD (LAFITE)

Casablanca Valley, Chile

Aromas of melon, green apple, pineapple, and lime are underscored by spicy, herby notes such as lemongrass and lemon verbena.

GL \$18 / BTL \$49

CABERNET SAUVIGNON SILVERADO VINEYARDS "ESTATE GROWN"

Napa Valley, California

Elegant with graceful layers of plum, black cherry and currant built around a soft, supple midpalate.

GL \$25 / BTL \$99

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DESSERTS

BLACK FOREST CAKE 
Dark Cherry Sauce, Chocolate Shavings


DATES AND APPLE COBBLER
Vanilla Ice Cream

BANANA SPLIT  
*Vanilla Ice Cream, Chocolate Sauce,
Passion Fruit Cream, Sliced Almonds*

CRÈME CAMEL
Fresh Berries, Mint

FLOURLESS CHOCOLATE CAKE
Mixed Berry Compote

SEASONAL FRESH FRUIT PLATE 

DAILY SELECTION OF ICE CREAM & SHERBET 

NO SUGAR ADDED DAILY SELECTION

CLASSIC VANILLA CHEESECAKE
Strawberry 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 of the territory.
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All desserts were prepared in facilities where nuts are processed.

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