

NORWEGIAN ENCORE

— APPETIZERS —

COCONUT SHRIMP

Orange Marmalade

ITALIAN BEEF MEATBALLS 🍲

Spicy Marinara Sauce, Parmesan Cheese

AVOCADO HUMMUS ✓

Crispy Pita Thins, Crunchy Vegetable Sticks

BRUSCHETTA ✓

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

CHEESE RAVIOLI

Lobster Cream Sauce

CHICKEN AND MATZO BALL SOUP

Chicken Broth, Matzo Ball, Vegetables and Noodles

CREAM OF ASPARAGUS SOUP

Toasted Hazelnuts

FRENCH ONION SOUP

Gruyère Cheese Crouton

BAKED BRIE SALAD ✓

*Puff Pastry, Baby Greens, Toasted Almonds,
Granny Smith Apples, Honey Drizzle*

MIXED GARDEN SALAD ✓ §

Mesclun Greens, Seasonal Vegetables, Herbs, Balsamic 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 breweries.
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

SAUTÉED CHIMICHURRI BEEF* †
Roasted Vegetables, Cilantro Rice

PECAN-CRUSTED TURKEY MEDALLIONS
Apricot Sauce, Kale with Israeli Couscous, Ginger

GRILLED LEMON-PEPPER TILAPIA* †
Cajun-Roasted Potatoes, Creamed Leek

CHICKEN AND SEAFOOD PAELLA
*Chicken, Shrimp, Mussels, Clams in Rice
flavored with Saffron and Paprika*

SPAGHETTI PUTTANESCA †
Crispy Capers, Black Olives, Tomato, Basil

BRAISED LAMB SHANK
Roasted Carrots, Shallots, Rosemary Potatoes

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 LA CREMA

Monterrey County, California

Apple, pear and lemon all figure into the layers of flavor, the oak well contained.

GL \$18 / BTL \$49

BLEND BUGLIONI RIPASSO VALPOLICELLA CLASSICO "IL BUGIARDO" SUPERIORE

Veneto, Italy

The nose reveals earthy and mocha notes, the dense palate offers prune, coconut and toasted almond alongside assertive tannins.

GL \$18 / BTL \$49

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DESSERTS

CHOCOLATE ÉCLAIRS
Vanilla Custard, Chocolate Glaze

SNICKERS® POUND CAKE 
*Snickers® Pieces, Peanuts, Vanilla Ice Cream,
White Chocolate Curls, Fresh Strawberries*

ROASTED GOLDEN DELICIOUS APPLE  
Apple Amaretto Cream, Caramelized Almonds

WARM BANANA SOUFFLÉ 
Butterscotch Whiskey Sauce

MEXICAN CHOCOLATE CAKE 
Dulce De Leche Sauce, Almonds

SEASONAL FRESH FRUIT PLATE 

DAILY SELECTION OF ICE CREAM & SHERBET 

NO SUGAR ADDED DAILY SELECTION

LEMON CREAM CAKE
Strawberry Compote, Orange Zest



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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