

NORWEGIAN ENCORE

— APPETIZERS —

SEARED ATLANTIC SCALLOPS*

Fennel Purée, Buttermilk & Chive Sauce

PROSCIUTTO AND MELON ‡

Thinly-Sliced Cured Italian Ham With Cantaloupe Melon

BEEF SLIDER*

Country Potato Bun, Sriracha Cabbage Slaw

BRUSCHETTA ✓

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

CHEESE RAVIOLI

Lobster Cream Sauce

STILTON CHEESE SOUP

Apple, Red Onion

SWISS BARLEY SOUP

Smoked Ham

FRENCH ONION SOUP

Gruyère Cheese Crouton

ROASTED VEGETABLE SALAD WITH GOAT CHEESE ✓

Seasonal Vegetables, Basil Pesto

GRILLED CHICKEN SALAD ‡

*Arugula, Red Leaf Lettuce, Kalamata Olives,
Plum Tomatoes, Dijon Mustard 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 parts 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 —

BROILED RAINBOW TROUT* †
Broccoflower, Potatoes, Pink Peppercorn Sauce

GRILLED LEMON-PEPPER SHRIMP
Snow Peas, Tomato Salad, Orzo

PARMESAN-CRUSTED TURKEY ESCALOPE
Turkey Cutlet, Broccoli, Potato and Leek Mash, Marinara Sauce

BRATWURST
Sauerkraut, Warm Potato Salad, Onion Gravy

CARVED WHOLE-ROASTED BEEF SIRLOIN*
Garlic and Herb Crust, Broccoli, Steak Fries, Beef Jus

SPINACH AND RICOTTA STUFFED PEPPER ✓ †
Grape Tomatoes, Brown Rice Pilaf

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

BRUT ROSÉ
POMMERY

Champagne, France

Red apples and crisp lemon flavors come through more strongly.

GL \$25 / BTL \$99

TEMPRANILLO
CELESTE CRIANZA

Ribera Del Duero, Spain

Aromas of dark plums and blackberry with a hint of dark chocolate, orange zest and a long-lasting finish.

GL \$19 / BTL \$59

✓ = 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 —

CHOCOLATE FUDGE CAKE 
Poached Apricot Compote, Pistachio Cream

WARM CHOCOLATE LAVA CAKE
Strawberry Compote, Stracciatella Gelato

APPLE COBBLER 
Caramel Ice Cream, Pistachios, Pecan Tuille

NUTELLA CRÈME BRÛLÉE  
Candied Walnuts

PEAR CHARLOTTE 
Port Wine Reduction

SEASONAL FRESH FRUIT PLATE 

DAILY SELECTION OF ICE CREAM & SHERBET 

NO SUGAR ADDED DAILY SELECTION

POUND CAKE & VANILLA PUDDING
Raspberry Sauce, Cocoa Dust



ESPRESSO SINGLE	\$3.25
ESPRESSO DOUBLE	\$3.65
CAPPUCCINO	\$4.45
CAFFÉ LATTE	\$4.45
BUENA VISTA STYLE IRISH COFFEE <i>Jameson Irish Whiskey Piping Hot Coffee Dash of Sugar Heavy Cream</i>	\$10

 Contains Nuts |  Contains Alcohol |  Gluten Free

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.

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.