Starters

Hungarian Goulash Soup
Paprika Sour Cream

Beef Burger Slider*
Country Potato Bun | Sriracha Cabbage Slaw

Caesar Salad
Romaine Lettuce | Anchovies | Garlic Croutons
Caesar Dressing

Bread Dumpling
Mushroom Ragout | Crispy Bacon | Chives

French Onion Soup
Gruyère Cheese Crouton

Crab & Cheese Soufflé
Shellfish Sauce | Cucumber | Spinach | Basil

Succotash Duck Salad*
Fresh Garden Greens & Herbs | Sweet Kernel Corn
Green Beans

Provencal Seafood Bisque
Salmon & Shrimp Quenelles | Mini Croutons

Garden Spring Lettuce Mix
Crunchy Garden Vegetables | Chives
Choice of dressing or vinaigrette:
Ranch, Italian, Blue Cheese, French, Thousand Island,
Mustard Vinaigrette, Balsamic Vinegar & Olive Oil

Beef Carpaccio*
Basil Oil | Arugula | Parmesan Cheese

Norwegian Smoked Salmon Tartare*
Avocado | English Cucumbers | Lemon-Mustard Dressing

The History of Chocolate

Chocolate, the fermented, roasted and ground beans of the Theobroma cacao, can be traced to the pre-Olmec people of Mesoamerica. Originally prepared as a drink, chocolate was served as a bitter, frothy liquid mixed with spices, wine or corn pure. After its arrival in Spain in the sixteenth century, sugar was added, allowing it to become popular throughout Europe. In the twentieth century, chocolate became a staple treat, essential in the rations of U.S. soldiers at war. Today, chocolate is loved (and enjoyed) worldwide.

Classic Dishes

Roasted Chicken Breast
Mashed Potatoes | Grilled Shallot | Broccoli | Gravy

Flounder Milanese
Arugula Salad | Cherry Tomatoes | Red Onions
Chardonnay Vinegar

Spaghetti Bolognese
Minced Beef | Tomato | Basil

Striploin Steak*
Black Pepper Fingerling Potatoes | Onion Rings
Cajun Butter

Meat Lasagna al Forno
Minced Beef | Tomato Sauce | Mozzarella
Basil Pesto Drops

Vegetarian Lasagna Rolls
Pomodoro Sauce | Spinach
Portobello Mushrooms | Zucchini | Mozzarella Cheese

Turkey Sausage Lasagna
Spicy Marinara Sauce | Kale | Fennel Seeds
Ricotta Cheese | Smoked Cheddar Cheese

Main Courses

Chicken Parmigiana
Spaghetti Marinara | Mozzarella Cheese

Whole Roasted Prime Rib*
Baked Potato: Sour Cream, Chives & Bacon
Corn on the Cob | Broccoli | Creamed Horseradish
Beef Jus

Baked Cod Fish
Parsley Potatoes | Green Asparagus | Parsnip Crisps
Caper & Lemon Butter

Venetian Potato Gnocchi
Bechamel Sauce | Portobello Mushrooms

Pork Wiener Schnitzel
Warm Potato & Watercress Salad

Palermo Calamari
Linguine | Basil Oil | Taggiasca Olives

Bangers, Meatballs & Mash
Onion Gravy

Chef's Signature Dish

Garlic Shrimp
Bouillabaisse Soup | Mashed Potatoes
Charred Zucchini

Wine Recommendations

NORTH & SOUTH by Norwegian Cruise Line

Discover these delicious handcrafted proprietary wines created by our very own wine experts who travel up and down the California coast seeking out the most exceptional harvested grapes.

Desserts

Chocolate Panna Cotta
No Sugar Added
Lime Zest | Raspberry Sauce

Poached Pear & Apple Cup
Blueberry Sherbet

Bananas Foster
Dark Rum Sauce | Vanilla Ice Cream

Chocolate Chip Cookie &
Vanilla Ice Cream Sandwich
Raspberry Coulis | Gianduja Sauce

Vino Rosso Tiramisu
Port Wine Reduction

Warm Chocolate Volcano
Strawberry Compote | Stracciatella Gelato

Grand Marnier Soufflé
Cacao Custard Sauce | Orange Crystals

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LAVAZZA
ITALY'S FAVOURITE COFFEE

AT NORWEGIAN CRUISE LINE, WE PROUDLY SERVE LAVAZZA FOR OUR ESPRESSO-BASED BEVERAGES, THE BEST SELLING COFFEE IN ITALY.

Espresso Single $1.75 Double $2.50
Cappuccino and Café Latte $2.50