

THE  
HAVEN  
BY NORWEGIAN®

DINNER

APPETIZERS

SHRIMP 'LOUIE'\* 🌿

Romaine Lettuce, Avocado, Tomato, Piccalilli,  
Thousand Island Dressing

AHI TUNA 'TATAKI'\* 🌿🥥

Napa Cabbage, Radicchio, Cashews, Mango,  
Cherry Tomatoes, Cilantro-Ginger Vinaigrette

STEAK TARTARE\* 🌿

Hen Egg, Mustard, Worcestershire, Capers, Scallion, Lemon

SLOW-ROASTED PORK BELLY 🌿

Sweet Potato, Granny Smith Apple, Piquillo Pepper Coulis

PORCINI RISOTTO 🌿🍄

White Truffle Oil, Parmesan Cheese

LOBSTER DEVEILED EGGS 🌿

Mustard, Celery, Relish, Parmesan Crisp

SOUPS

BUTTERNUT SQUASH SOUP 🌿🍄

Duck Confit

CIPOLLINI ONION CONSOMMÉ 🌿🍷

Tempura Onion Rings, Madeira

SALADS

GREEN GODDESS SALAD 🥥

Kale, Watercress, Spinach, French Beans, Edamame, Snow Peas,  
Pistachios, Celery, Green Goddess Dressing

CAESAR

Romaine Lettuce, Parmesan Cheese,  
Garlic Croutons, Anchovies, Traditional Caesar Dressing  
*Available with Grilled Salmon\*, Grilled Chicken  
or Sautéed Shrimp*

SEA SALT ROASTED BEETS 🥥🌿

Whipped Goat Cheese, Crispy Speck, Pistachios

ENTRÉES

PAN-SEARED SALMON\* 🌿

Beluga Lentils, Sautéed Broccolini, Vierge Sauce

CRAB CAKES

Pommery Mustard Sauce, Homemade Coleslaw,  
Golden French Fries

SURF AND TURF\* 🌿

Lobster Tail, Filet Mignon, Sautéed Spinach,  
Baked Potato, Béarnaise Sauce

DOUBLE-CUT PORK CHOP\*

Braised Red Cabbage, Pomme Purée, Pommery Mustard Sauce

HERB-CRUSTED ROTISSERIE CHICKEN 🌿

Baby Leaf Spinach, Asparagus, Roasted Potatoes, Chicken Jus

ROASTED PRIME RIB AU JUS\* 🌿

Baked Potato, Seasonal Vegetables

GRILLED NEW YORK STRIP STEAK\* 🌿

Duck Fat Potatoes, Watercress, Béarnaise Sauce

PORK LOIN SCALLOPINI

Spaetzle, Roasted Root Vegetable, Porcini Mushroom Sauce

PANCETTA WRAPPED LAMB CHOPS\*

Roasted Potatoes, Green Beans, Rosemary Jus

SPINACH AND EGG YOLK RAVIOLO\* 🌿

Ricotta, Sage, Butter-Parmesan Broth

SIDES

WILD RICE PILAF 🌿🍄

HOMEMADE COLESLAW 🌿🥥

SAUTÉED BROCCOLINI 🌿🍄

GOLDEN FRENCH FRIES 🌿🥥

SWEET CREAMED CORN 🌿

SILKY POMME PURÉE 🌿🥥

VIBRANT KALE SALAD 🌿  
with Sesame-Miso Vinaigrette

a creamier twist on  
mashed potatoes

DESSERT

BLUEBERRY-VIOLET YOGURT MOUSSE

Red Velvet, Crystallized Violets, Macaron

DECADENT CHOCOLATE 🍷

Devil's Fudge Cake, French Vanilla Ice Cream

COCONUT MOUSSE 🍷

Rum Caramel, Crispy Meringue, Toasted Coconut Flakes

"OMG" CARAMEL BUTTERSCOTCH CHEESECAKE

Vanilla Custard

ICE CREAM AND SORBET SELECTIONS 🌿

🌿 Vegetarian 🍄 Gluten Free 🥥 Contain Nuts 🌿 Spicy 🍷 Contains Alcohol  
Special request? Customize selections based on your personal preferences.

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. \*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.