**The Manhattan Room**

**Tonight’s Signature Specialties**

**Starters**
- ✓ Roasted Garlic Polenta Cake
  - Tomato Basil Sauce
- Cream of Mushroom Soup
- Fresh Fingerling Potatoes and Lime Marinated Shrimp
  - Tarragon Dressing

**Entrées**
- Chef’s Regional Specialty
  - Ask your server about this special entrée made with the local flavors of our destination
- Roasted Strip Loin of Beef with Mashed Potatoes
  - Green Beans, Garlic Mushrooms, Beef Gravy
- Grilled BBQ Chicken Breast
  - Creole Vegetables, Sweet Potato Chips
- Broiled Lobster and Red Snapper
  - Rice Pilaf, Garden Vegetables, Drawn Butter
- Moroccan Sweet Potato Rice Cake
  - Chick Pea Salad, Cilantro Yogurt

**Healthier Selection**
- If you have any type of food allergy, please advise your server before ordering.
- 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.

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SWEET INDULGENCES

KEY LIME PIE
Topped with Sweet Meringue

NO SUGAR ADDED
CHOCOLATE PANNA COTTA
Raspberry Coulis

ORANGE SHERBET

CHOCOLATE RASPBERRY TRUFFLE CAKE

NORWEGIAN’S SIGNATURE CHEESECAKE
Strawberry Compote

CINNAMON APPLE PIE
Whipped Cream

WARM BREAD AND BUTTER PUDDING
Caramel Sauce

ICE CREAM SELECTIONS
Vanilla, Chocolate, Strawberry

SORBET
Zesty Lemon

SEASONAL FRESH FRUIT PLATE

A SAMPLING OF CHEESE
Brie, Sharp Cheddar, Blue Cheese

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

Your check may reflect applicable VAT for certain ports or itineraries.
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