

EXPLORATIONS

BY NORWEGIAN®



STEAKHOUSE CONCEPT MENU

APPETIZER

Chilled Shrimp Trio
spicy cocktail sauce

Spinach & Artichoke Dip
sour cream, tomato salsa, tortilla chips

Thai Barbecue Pork Ribs
pickled cucumber

SOUP & SALAD

Honey Smoked Bacon, Lettuce, Tomato & Aged Cheddar Cheese Salad
tangy dressing

Classic Caesar Salad *Prepared Tableside*

Southwestern Navy Bean Soup
pepper purée, spanish chorizo and sourdough croutons

Lobster Bisque
topped with morsels of sautéed lobster

ENTRÉE

Filet Mignon | 5 or 7 Oz

New York Strip | 10 Oz

Grilled Colorado Rack of Lamb | 12 Oz

Grilled Marinated Pork Chop
creamy polenta, pickled Maui red onions, barbecue sauce

Crispy Roasted Rotisserie Chicken

Grilled Jumbo Shrimp Scampi
roasted vegetables

Grilled Swordfish Steak
firecracker sauce

TOPPINGS

Crispy Bacon, Blue Cheese Crumble, Sautéed Onions

SAUCES

Béarnaise, Creamy Horseradish, Au Poivre, Blue Cheese, Chimichurri

SIDES

Idaho Baked Potato | Steak Fries

Crispy Onion Rings | Sautéed Mushroom Persillade

Haricots Verts Amandine | Mac & Cheese | Creamed Spinach

**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*



THANK YOU