

CAGNEY'S

STEAKHOUSE



STARTERS

CRAB CAKE	\$19
Radish Salad Lemon Mustard Cream	
JUMBO SHRIMP TRIO	\$19
Classic Cocktail Sauce	
AHI TUNA TARTARE*	\$18
Wasabi Pickled Ginger Green Onions	
OYSTERS ROCKEFELLER*	\$18
Mornay Sauce	

SOUPS & SALADS

LOBSTER BISQUE	\$14
Roasted Lobster Morsels	
BAKED ONION SOUP	\$11
Gruyère Cheese Crouton	
THE ICEBERG WEDGE	\$11
Roma Tomatoes Garlic Spring Onions	
Blue Cheese Bacon Bits Choice of Dressing	
CAESAR	\$9
Romaine Lettuce Parmesan Cheese	
Anchovies Croutons	

BEEFSTEAK TOMATO	\$11
Sweet Onions Balsamic Vinaigrette	

FEATURED SELECTIONS

SLOW ROASTED PRIME RIB 16 OZ*	\$39
Au Jus	
<i>Certified Angus Beef*</i>	
SURF & TURF*	\$55
Filet Mignon 8 oz Lobster Tail	
<i>Certified Angus Beef*</i>	(\$25 Dining Package Supplement)
DOUBLE-CUT AUSTRALIAN LAMB CHOPS 12 OZ*	\$43
Pearl Barley Risotto Red Wine Sauce	
DOUBLE-CUT PORK CHOP 14 OZ*	\$29
Roasted Sweet Potato	
Apple-Brandy Grain Mustard Sauce	

GRILLED CLASSICS

Norwegian Cruise Line's signature steakhouse
proudly serves *Certified Angus Beef**

RIB EYE* - 16 oz	\$39
PETITE FILET MIGNON* - 5 oz	\$31
FILET MIGNON* - 8 oz	\$41
PORTERHOUSE* - 20 oz	\$47
	(\$20 Dining Package Supplement)
NEW YORK STRIP* - 12 oz	\$39

SAUCES • \$3

Béarnaise
Green Peppercorn
Chimichurri
Port Wine Jus
House Made Steak Sauce
Maitre d' Butter
Yuzu Togarashi Butter

TEMPERATURE

RARE: Seared on the outside, red and cool on the inside.

MEDIUM RARE: Red, warm center. Slightly firm.

MEDIUM: Pink, hot center. Firmer than medium rare.

MEDIUM WELL: Cooked throughout, a slight hint of pink in the center.

WELL DONE: Fully cooked through. No pink.

SEAFOOD

CEDAR PLANK STEELHEAD TROUT*	\$33
Applewood Bacon Creamed Leeks Red Wine Sauce	
GRILLED JUMBO SHRIMP SKEWER	\$36
Grilled Asparagus Sautéed Mushrooms	
Garlic-Herb Drawn Butter	
GRILLED FISHERMAN'S PLATTER	\$45
Shrimp Scallops Calamari Branzino Crab Cake	
Mustard Remoulade Sweet Chili Dip	
Add a Lobster Tail to any Entrée	\$25

SIDES • \$9

BAKED RUSSET POTATO	GRILLED ZUCCHINI
POTATOES AU GRATIN	CREAMED SPINACH
TRUFFLE MASHED POTATOES	STEAMED BROCCOLI
PARMESAN DUSTED TRUFFLE FRIES	SAUTÉED GARLIC MUSHROOMS
ONION RINGS	PEARL BARLEY RISOTTO

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.

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DESSERTS

RASPBERRY CRÈME BRÛLÉE	\$12
Florentine Crunch Chocolate Twist	
SEVEN LAYER CHOCOLATE CAKE	\$12
Whipped Cream or Vanilla Ice Cream	
APPLE PIE	\$12
Whipped Cream or Vanilla Ice Cream	
"OMG" CARAMEL-BUTTERSCOTCH CHEESECAKE	\$14
Vanilla Custard	
WARM BLUEBERRY OATMEAL CRISP	\$12
Phyllo Tuile Vanilla Ice Cream	

COFFEE



ESPRESSO SINGLE	\$3.25
ESPRESSO DOUBLE	\$3.65
CAPPUCCINO	\$4.45
CAFFÉ LATTE	\$4.45

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