

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
*Certified Angus Beef**

SURF & TURF* \$55
Filet Mignon 8 oz | Lobster Tail
*Certified Angus Beef** (\$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

POTATOES AU GRATIN

TRUFFLE MASHED POTATOES

PARMESAN DUSTED TRUFFLE FRIES

ONION RINGS

GRILLED ZUCCHINI

CREAMED SPINACH

STEAMED BROCCOLI

SAUTÉED GARLIC MUSHROOMS

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

COFFEE



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

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