

# STEAKHOUSE

## STARTERS

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- Shrimp Cocktail** JACK DANIEL'S COCKTAIL SAUCE  
**Jumbo Lump Crab Cakes** AVOCADO AND LOBSTER REMOULADE  
**1/2 Dozen Oysters Rockefeller**  
**Portobello Mushroom with Blue Crabmeat** HOLLANDAISE SAUCE  
**House Smoked Salmon** (SERVED ROOM-TEMPERATURE) TOASTED BRIOCHE AND CITRUS HERB CREAM

## STEAKHOUSE SOUPS & SALADS

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- Lobster Bisque**  
**New England Clam Chowder**  
**The Wedge** ICEBERG LETTUCE, TOMATOES, SMOKED BACON, BLUE CHEESE DRESSING  
**Cagney's Chopped Salad** MIX OF ICEBERG LETTUCE, BABY SPINACH AND BELGIUM ENDIVE  
SMOKED BACON, EGG, HEARTS OF PALM, OLIVES, MUSHROOMS,  
ONION, AVOCADO, BLUE CHEESE OR LEMON DRESSING  
**Beefsteak Tomato and Vidalia Onion** BALSAMIC VINAIGRETTE  
**Classic Caesar Salad**

## STEAK CLASSICS & MAIN COURSES

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- ◆ \*10 oz New York Strip Steak
  - ◆ \*12 oz Rib Eye
  - ◆ \*16 oz T-Bone
    - \*5 oz or 10 oz Filet Mignon
  - ◆ \*10 oz Prime Rib AU JUS, CREAMED HORSERADISH
- \*Double Cut Lamb Chops PEPPERED MINT SAUCE  
**Half Rotisserie Kosher Chicken** ROASTED GARLIC AND LEMON JUS  
\*Salmon Oscar CRAB GRATIN, CHIVE BUTTER  
**Vegetarian Saffron Casserole** MIXED MUSHROOMS, CARROTS, PEARL ONIONS, LEEKS AND  
ROASTED FINGERLING POTATOES
- ◆ PREMIUM BLACK ANGUS BEEF

## STEAKHOUSE SIDES

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|----------------------------|---------------------|---------------------------------------|
| <b>Baked Idaho Potato</b>  | <b>Cagney Fries</b> | <b>Creamed Spinach</b>                |
| <b>Breaded Onion Rings</b> | WHITE TRUFFLE OIL,  | <b>Gratin Potatoes</b>                |
| <b>Steamed Asparagus</b>   | PARMESAN CHEESE     | <b>Roasted Garlic-Mashed Potatoes</b> |
|                            |                     | <b>Sautéed Mushrooms</b>              |

## DESSERTS

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| <b>Sampler Plate</b><br>APPLE PIE, CHEESECAKE LOLLIPOPS, ESPRESSO BROWNIE                                   | <b>New York Style Cheesecake</b><br>MACERATED STRAWBERRIES |
| <b>Warm Espresso Chocolate Brownie</b><br>MACADAMIA NUT ICE CREAM, CARAMEL BRITTLE                          | <b>Raspberry Crème Brulee</b><br>FLORENTINE CRUNCH         |
| <b>Ice Cream and Sherbet</b>  | <b>Baked Apple Crisp</b><br>SERVED WITH ICE CREAM          |
| <b>Cheese Plate</b><br>TRIPLE CRÈME SAINT ANDRÉ WITH FIG TAPENADE,<br>GORGONZOLA WITH HONEY ARTISAN GRUYERE |  |

### \$25 COVER CHARGE APPLIES

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