

STEAKHOUSE

STARTERS

- Beef Short Rib Confit** HUMMUS | SMOKED BELL PEPPER & PINE NUT DIP
- Chicken Drumsticks** SMOKEY BBQ SAUCE | CRUDITÉS | BLUE CHEESE DRESSING
- Wagyu Beef Sliders*** CARAMELIZED RED ONIONS | APPLE & CELERY SLAW
- Lump Crab Salad*** RED BELL PEPPER COULIS | ARUGULA
- Shrimp Cocktail*** JACK DANIEL'S™ COCKTAIL SAUCE

STEAKHOUSE SOUP & SALADS

- Baked Potato Soup** SOUR CREAM | BACON BITS | CHIVES | CHEDDAR CHEESE
- Split Pea Soup** SHREDDED SMOKED PORK RIB MEAT | FRESH MINT
- The Iceberg Wedge** CHOPPED ROMA TOMATOES | GARLIC | SPRING ONIONS | BLUE CHEESE | BACON BITS | CHOICE OF DRESSING
- Mexican Caesar** FLOUR TORTILLA | ROMAINE LETTUCE | PARMIGIANO REGGIANO | CAESAR DRESSING
- Arugula Salad** SHAVED PEAR | RED BELL PEPPER | RED ONIONS | SPRING ONIONS | RASPBERRY VINAIGRETTE

FEATURED SELECTIONS

- Smoked St. Louis Ribs** CHILI BEAN CASSEROLE WITH BACON | COLESLAW
- Truffle Chicken** BROILED CHICKEN BREAST | FORREST MUSHROOMS | CHICKEN JUS

- Wagyu Beef Burger* - 12 oz** BRIOCHE BUN | ARUGULA SALAD | ONION RINGS | SLICED PICKLE
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| Simply Grilled | Carmelized Red Onion |
| American Cheese | Swiss Cheese |
| Gorgonzola Cream | Crispy Bacon |
| Bean Chili | |

GRILLED CLASSICS

- Ribeye* - 16 oz**
- Bone-In Ribeye* - 18 oz**
- New York Strip* - 14 oz**
- Filet Mignon* - 8 oz/5 oz**

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| Simply Grilled | Gorgonzola Crusted |
| Au Poivre Butter | Dijon Mustard Crusted |
| Garlic Butter | Carmelized Red Onion |
| Cajun Seasoned (spicy) | |



Norwegian Cruise Line's signature Steakhouse proudly serves *Certified Angus Beef*® brand steaks. Uncompromising standards ensure it's a cut above USDA Prime, Choice and Select, making it the best-tasting beef available. The rich, abundant marbling in the *Certified Angus Beef*® brand and our own 28-day aging specifications result in the most flavorful & tender dining experience.

- Grilled Bison Strip* - 10 oz** CARAMELIZED RED ONIONS | GRATIN POTATOES | PORT WINE JUS
- Double Cut Lamb Chops*** EGGPLANT & ZUCCHINI LAYERS | BAKED GARLIC | LAMB JUS

SAUCES

SELECT WITH YOUR STEAK MAIN COURSE

- Béarnaise | Green Peppercorn Sauce | Chimichurri | Port Wine Jus**

FISHERMANS CORNER

- Grilled Garlic Shrimp*** ORZO PILAF | GARLIC & BLACK PEPPER BUTTER | LEMON ZEST
- Grilled Sea Bass*** LOBSTER SAFFRON BROTH | CHAMPAGNE FOAM | SPRING ONION | FENNEL | RADISH
- Lobster Tail and Shrimp*** LINGUINE | SNOW PEAS | SAUCE AMÉRICAINÉ

STEAKHOUSE SIDES

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| Baked Idaho Potato | Onion Rings |
| Gratin Potatoes | Creamed Corn |
| Garlic Mash | Roasted Mushroom |
| Orzo Pilaf | Steamed Broccoli |
| Mac'n Cheese | Bean Chili Casserole With Bacon |
| Grilled Beetroot and Red Shallots | Green Beans |
| Cagney Fries | Coleslaw |
- WHITE TRUFFLE OIL | PARMESAN CHEESE

DESSERTS

- Raspberry Crème Brulée**
FLORENTINE CRUNCH | CHOCOLATE TWIST
- Oreo Cheesecake**
BALSAMIC REDUCTION | STRAWBERRY | LEMON ZEST
- Decadent Chocolate Fudge Brownie**
ASSORTED BRITTLE | CARAMEL SAUCE
- Macadamia Nut Ice Cream Sandwich**
TOASTED COCONUT | SPICED APRICOT-RAISIN CHUTNEY
- Citrus Fruit Salad**
GRAND MARNIER & MINT SAUCE | CRYSTALIZED SLIVERED ALMONDS
- Warm Apple Cardamom Crisp**
PORT WINE REDUCTION | CRISP FILO TUILE | VANILLA ICE CREAM

\$30 COVER CHARGE APPLIES

Price includes three courses. \$10 per each additional entrée.
Your check may reflect applicable VAT for certain ports or itineraries.