

# 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**



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.

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

- 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 AMÉRICAIN

## STEAKHOUSE SIDES

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| <b>Baked Idaho Potato</b>                | <b>Onion Rings</b>                     |
| <b>Gratin Potatoes</b>                   | <b>Creamed Corn</b>                    |
| <b>Garlic Mash</b>                       | <b>Roasted Mushroom</b>                |
| <b>Orzo Pilaf</b>                        | <b>Steamed Broccoli</b>                |
| <b>Mac'n Cheese</b>                      | <b>Bean Chili Casserole With Bacon</b> |
| <b>Grilled Beetroot and Red Shallots</b> | <b>Green Beans</b>                     |
| <b>Cagney Fries</b>                      | <b>Coleslaw</b>                        |
- 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.