

CAGNEY'S

STEAKHOUSE



SIGNATURE COCKTAIL

SIDECAR\$13
Hidalgo Reserva Brandy | Cointreau
Fresh Lemon Juice | Orange Peel

STARTERS

JUMBO LUMP CRAB CAKE\$14
Radish Salad | Lemon Mustard Cream
(+\$5 Dining Package Supplement)

THICK CUT BACON\$16
Cured and Smoked | Maple Glaze
Sautéed Baby Spinach

SHRIMP COCKTAIL\$9
Classic Cocktail Sauce

BLACK TIGER SHRIMP TRIO\$14
Classic Cocktail Sauce (\$5 Dining Package Supplement)

AHI TUNA TARTARE*\$12
Wasabi | Pickled Ginger | Green Onions

OYSTERS ROCKEFELLER*\$10
Mornay Sauce

SOUPS & SALADS

LOBSTER BISQUE\$9
Roasted Lobster Morsels

BAKED ONION SOUP\$8
Gruyère Cheese Crouton

THE ICEBERG WEDGE\$7
Roma Tomatoes | Garlic | Spring Onions
Blue Cheese | Bacon Bits | Choice of Dressing

CAESAR\$7
Romaine Lettuce | Parmesan Cheese
Anchovies | Croutons

BEEFSTEAK TOMATO\$7
Sweet Onions | Balsamic Vinaigrette

FEATURED SELECTIONS

BONE-IN VEAL CHOP 12 OZ*\$39
Morel Mushroom Sauce

SLOW ROASTED PRIME RIB 16 OZ*\$32
Au Jus
CERTIFIED ANGUS BEEF®

SURF & TURF*\$49
Filet Mignon 8 oz | Lobster Tail
PREMIUM CUT (\$19 Dining Package Supplement)

DOUBLE-CUT AUSTRALIAN LAMB CHOPS 12 OZ*\$37
Char Siu Marinade | Roasted Parsnip | Balsamic Jus

DOUBLE-CUT BERKSHIRE PORK CHOP 14 OZ*\$29
Roasted Sweet Potato | Sweet Soy Glaze
Apple-Brandy Grain Mustard Sauce

GRILLED CLASSICS

Norwegian Cruise Line's signature steakhouse proudly serves *Certified Angus Beef®* and Premium Cut.

RIBEYE • 16 oz*\$32
CERTIFIED ANGUS BEEF®

PETITE FILET MIGNON • 5 oz*\$26
PREMIUM CUT

FILET MIGNON • 8 oz*\$35
PREMIUM CUT

PORTERHOUSE • 20 oz*\$37
CERTIFIED ANGUS BEEF®

NEW YORK STRIP • 12 oz*\$30
CERTIFIED ANGUS BEEF®

GRASSFED NEW YORK STRIP • 12 oz*\$35
PREMIUM CUT

BONE-IN TOMAHAWK • 32 oz*\$69
PREMIUM CUT (\$25 Dining Package Supplement)

SAUCES \$3

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

TEMPERATURE OPTIONS

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

GRILLED YELLOWFIN TUNA STEAK*\$28
Hawaiian Purple Yam Mash | Mango Salsa
Sweet and Sour Tamarind Sauce

GRILLED STEELHEAD TROUT*\$29
Applewood Bacon | Creamed Leeks | Red Wine Sauce

GRILLED JUMBO SHRIMP SKEWER\$34
Grilled Asparagus | Sautéed Mushrooms
Garlic Herb Butter | Sweet Korean BBQ Dip

FISHERMAN'S PLATTER* (FRIED OR GRILLED)\$39
Shrimp | Scallops | Calamari | Snapper
Crab Cake | Mustard Remoulade | Sweet Chili Dip

Add a Broiled Lobster Tail to any Entrée..... \$19

SIDES • \$7

- BAKED RUSSET POTATO
- POTATOES AU GRATIN
- TRUFFLE MASHED POTATOES
- PARMESAN DUSTED TRUFFLE FRIES
- ONION RINGS
- CREAMY CHEESE POLENTA
- SAUTÉED SPINACH
- CREAMED CORN
- SAUTÉED GARLIC MUSHROOMS
- MAC AND CHEESE

Your check may reflect an additional tax for certain ports or itineraries. A 20% gratuity, beverage and specialty 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 food borne illness, especially if you have certain medical conditions.