

CAGNEY'S
STEAKHOUSE

STARTERS

SOUPS & SALADS

GRILLED CLASSICS

FEATURED SELECTIONS

SEAFOOD

SIDES

DESSERTS

COFFEE

STARTERS

- JUMBO LUMP CRAB CAKE** \$19
Radish Salad | Lemon Mustard Cream
(\$5 Dining Package Supplement)
- BLACK TIGER SHRIMP TRIO** \$19
Classic Cocktail Sauce
- AHI TUNA TARTARE*** \$15
Wasabi | Pickled Ginger | Green Onions
- OYSTERS ROCKEFELLER*** \$15
Mornay Sauce

SOUPS & SALADS

- LOBSTER BISQUE** \$12
Roasted Lobster Morsels
- BAKED ONION SOUP** \$10
Gruyère Cheese Crouton
- THE ICEBERG WEDGE** \$9
Roma Tomatoes | Garlic | Spring Onions
Blue Cheese | Bacon Bits | Choice of Dressing
- CAESAR** \$9
Romaine Lettuce | Parmesan Cheese
Anchovies | Croutons
- BEEFSTEAK TOMATO** \$9
Sweet Onions | Balsamic Vinaigrette

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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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GRILLED CLASSICS

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

RIBEYE • 16 oz* \$35
CERTIFIED ANGUS BEEF®

PETITE FILET MIGNON • 5 oz* \$29
CERTIFIED ANGUS BEEF®

FILET MIGNON • 8 oz* \$39
CERTIFIED ANGUS BEEF®

PORTERHOUSE • 20 oz* \$45
CERTIFIED ANGUS BEEF®

NEW YORK STRIP • 12 oz* \$35
CERTIFIED ANGUS BEEF®

BONE - IN TOMAHAWK • 32 oz* \$75
CERTIFIED ANGUS BEEF® (\$30 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.

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SLOW ROASTED PRIME RIB 16 OZ* \$35

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* \$39

Pearl Barley Risotto | Red Wine Sauce

DOUBLE - CUT BERKSHIRE PORK CHOP 14 OZ* \$29

Roasted Sweet Potato

Apple - Brandy Grain Mustard Sauce

SEAFOOD

CEDAR PLANK STEELHEAD TROUT* \$29

Applewood Bacon | Creamed Leeks | Red Wine Sauce

GRILLED JUMBO SHRIMP SKEWER \$35

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 Broiled Lobster Tail to any Entrée \$25

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SIDES • \$8

- BAKED RUSSET POTATO
- POTATOES AU GRATIN
- TRUFFLE MASHED POTATOES
- PARMESAN DUSTED TRUFFLE FRIES
- ONION RINGS
- GRILLED ZUCCHINI
- CREAMED SPINACH
- STEAMED BROCCOLI
- SAUTÉED GARLIC MUSHROOMS
- BARLEY RISOTTO

DESSERTS

- RASPBERRY CRÈME BRÛLÉE** \$10
Florentine Crunch | Chocolate Twist
- SEVEN LAYER CHOCOLATE CAKE** \$11
Whipped Cream or vanilla ice cream
- CLASSIC APPLE PIE** \$10
Whipped Cream or Vanilla Ice Cream
- “OMG” CARAMEL - BUTTERSCOTCH CHEESECAKE** \$11
Vanilla Custard
- WARM BLUEBERRY OATMEAL CRISP** \$10
Phyllo Tuile | Vanilla Ice Cream

COFFEE



- ESPRESSO SINGLE** \$2.45
- ESPRESSO DOUBLE** \$2.95
- CAPPUCCINO** \$3.95
- CAFFÉ LATTE** \$3.95

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