

CAGNEY'S STEAKHOUSE

SIGNATURE COCKTAIL

Speakeasy Martini CELEBRATE THE 21ST AMENDMENT WITH THIS ROARING COMBINATION OF SOUTHERN COMFORT | APRICOT BRANDY | GRAND MARNIER | PROSECCO \$8.75

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

GRILLED CLASSICS

Ribeye* - 16oz

Bone-In Ribeye* - 18oz

New York Strip* - 14oz

Filet Mignon* - 8oz/5 oz

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* - 10oz 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 AMÉRICAINE

STEAKHOUSE SIDES

Baked Idaho Potato

Gratin Potatoes

Garlic Mash

Orzo Pilaf

Mac'n Cheese

Grilled Beetroot and Red Shallots

Cagney Fries

WHITE TRUFFLE OIL | PARMESAN CHEESE

Onion Rings

Creamed Corn

Roasted Mushroom

Steamed Broccoli

Bean Chili Casserole With Bacon

Green Beans

Coleslaw

\$30 COVER CHARGE APPLIES

\$10 per each additional entrée. Your check may reflect an additional tax for certain ports or itineraries. A 15% gratuity will be added to your check for any beverage order. Prices are subject to change.

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.