

CAGNEY'S

STEAKHOUSE

STARTERS

SOUPS & SALADS

FEATURED SELECTIONS

GRILLED CLASSICS

SEAFOOD

SIDES

DESSERTS

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

FEATURED SELECTIONS

- 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

GRILLED CLASSICS

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

- RIBEYE** • 16 oz* \$35
- PETITE FILET MIGNON** • 5 oz* \$29
- FILET MIGNON** • 8 oz* \$39
- PORTERHOUSE** • 20 oz* \$45
- NEW YORK STRIP** • 12 oz* \$35
- BONE-IN TOMAHAWK** • 32 oz* \$75
(\$30 Dining Package Supplement)

SAUCES • \$3

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

TEMPERATURE

- 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

- 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 Lobster Tail to any Entrée \$25

SIDES • \$8

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

DESSERTS

- RASPBERRY CRÈME BRÛLÉE** \$10
Florentine Crunch | Chocolate Twist
- SEVEN LAYER CHOCOLATE CAKE** \$11
Whipped Cream or Vanilla Ice Cream
- 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

Your check may reflect an additional tax in 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 foodborne illness, especially if you have certain medical conditions.