

CAGNEY'S

STEAKHOUSE

SIGNATURE COCKTAIL

BIDECAR | Hidalgo Reserve Brandy | Cointreau | Fresh Lemon Juice | Orange Peel

\$12.95

STARTERS

Jumbo Lump Crab Cake Radish Salad Lemon Mustard Cream	\$9
Slow-Roasted Pork Belly Apple Cider Marinade Honey Soy Sauce	\$6
Oysters Rockefeller* Mornay Sauce	\$9
Jumbo Shrimp Trio Classic Cocktail Sauce	\$18
	(\$4.99 Dining Package upcharge)
Ahi Tuna Tartare* Wasabi Pickled Ginger Green Onions	\$7

SOUP & SALADS

Lobster Bisque Roasted Lobster Morsels	\$6
The Iceberg Wedge Roma Tomatoes Garlic Spring Onions Blue Cheese Bacon Bits Choice of Dressing	\$5
Traditional Caesar Romaine Lettuce Parmigiano-Reggiano Anchovies Croutons	\$5
Beefsteak Tomato Sweet Onions Balsamic Vinaigrette	\$5

FEATURED SELECTIONS

Bone-In Veal Chop 12 oz* Morel Mushroom Sauce	\$28
Slow Roasted Prime Rib 16 oz* Au Jus	\$22
Surf & Turf* Filet Mignon 8 oz Jumbo Shrimp	\$32
Double-Cut Australian Lamb Chops 12 oz* Char Siu Marinade Roasted Parsnip Balsamic Jus	\$25
Double-Cut Berkshire Pork Chop 14 oz* Roasted Sweet Potato Apple-Brandy Grain Mustard Sauce Sweet Soy Glaze	\$19

GRILLED CLASSICS

Nonwegian Cruise Line's signature steakhouse proudly serves Premium Black Angus Beef.

Ribeye 16 oz*	\$22	Petite Filet Mignon 5 oz*	\$19	Porterhouse 20 oz*	\$26	New York Strip 12 oz*	\$20
		Filet Mignon 8 oz*	\$24				

SAUCES: Béarnaise | Green Peppercorn | Chimichurri | Port Wine Jus | House Made Steak Sauce | Maitre 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* Hawaiian Purple Yam Mash Sweet and Sour Tamarind Sauce Mango Salsa	\$19
Grilled Salmon* Applewood Bacon Creamed Leeks Red Wine Sauce	\$21
Grilled Jumbo Shrimp Skewer Grilled Asparagus Sautéed Mushrooms Garlic Herb Butter Sweet Korean BBQ Dip	\$28
Fisherman's Platter* (Fried or Grilled) Shrimp Scallops Calamari Branzino Crab Cake Mustard Remoulade Sweet Chili Dip	\$25

SIDES

Baked Potato	Truffle Mashed Potatoes	Onion Rings	Sautéed Broccoli	Sautéed Mushrooms with Garlic	\$4
Potatoes Au Gratin	Parmesan Truffle Fries	Cheesy Soft Polenta	Creamed Corn	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 oil 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.