

# CAGNEY'S

STEAKHOUSE



## SIGNATURE COCKTAIL

- SIDECAR** \$12  
 Highball Reserve Brandy | Combrau  
 Fresh Lemon Juice | Orange Peel

## STARTERS

- JUMBO LUMP CRAB CAKE** \$14  
 Radish Salad | Lemon Mustard Cream  
(\$5 Shrimp Package Treatment)
- TRUCK-OUT BACON** \$16  
 Cured and Smoked | Maple Glaze  
 Sautéed Baby Spinach
- BLACK TIGER SHRIMP TRIO** \$14  
 Classic Cocktail Sauce
- AMI TUNA TARTARE** \$12  
 Wasabi | Pickled Ginger | Green Onions
- OYSTERS ROCKYSHELLER** \$10  
 Honey Sauce

## SOUPS & SALADS

- LOBSTER BISQUE** \$9  
 Roasted Lobster Mince
- BAKED ONION SOUP** \$8  
 Gruyère Cheese Crouton
- THE KEBERG 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 | Knishette

## FEATURED SELECTIONS

- BONE-IN VEAL CHOP 12 OZ** \$30  
 More Mushroom Sauce
- SLOW ROAST PRIME RIB 12 OZ** \$32  
 Au Jus
- DUFF & TURP** \$14  
 Filet Mignon 8-oz | Lobster Tail  
(\$10 Shrimp Package Treatment)
- DOUBLE-CUT AUSTRALIAN LAMB CHOPS 8 OZ** \$21  
 Char Su | Marinated, Roasted Potato, Balsamic Jus
- DOUBLE-CUT BERKSHIRE PORK CHOP 14 OZ** \$20  
 Roasted Sweet Potato | Sweet Soy Glaze  
 Apple-Brandy Grain Mustard Sauce

## GRILLED CLASSICS

*Introducing CAGNEY'S signature steaks served  
 graciously on the CAGNEY'S Prime Beef and  
 Premium SA.*

- FILET MIGNON - 16-oz** \$92  
(\$100 Shrimp Package Treatment)
- PORTE FLEET WYONAH - 5-oz** \$66  
(\$60 Shrimp Package Treatment)
- FILET MIGNON - 8-oz** \$66  
(\$60 Shrimp Package Treatment)
- PORTERHOUSE - 12-oz** \$67  
(\$60 Shrimp Package Treatment)
- NEW YORK STRIP - 12-oz** \$69  
(\$60 Shrimp Package Treatment)
- SKIPPED NEW YORK STRIP - 12-oz** \$69  
(\$60 Shrimp Package Treatment)
- BONE-IN TOMAHAWK - 12-oz** \$69  
(\$60 Shrimp Package Treatment)

### SAUCES \$5

- Steakhouse
- Green Peppercorn
- Clamchurn
- Port Wine Jus
- House Made Steak Sauce
- Melted Butter
- Kalu Truffle Butter

### TEMPERATURE OPTIONS

- RARE:** Seared on the outside, red and juicy on the inside.
- MEDIUM RARE:** Just 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** \$20  
 Sweet and Sour | Teriyaki Sauce | Honey Glaze  
 Hawaiian Purple Yam Root
- CREAM PLANK STEELHEAD TROUT** \$20  
 Applewood Bacon | Creamed Lettuce | Red Wine Sauce
- GRILLED JUMBO SHRIMP SHOWER** \$24  
 Grilled Asparagus | Sautéed Mushrooms | Garlic Herb Butter | Sweet Korean BBQ Dip
- FISHERMAN'S PLATTER (FRESH OR GRILLED)** \$30  
 Shrimp | Scallops | Calamari | Branzino | Crab Cake  
 Mustard Remoulade | Sweet Chili Dip
- Add a Lobster Tail to any Entree* \$10

## SIDES - \$7

- BAKED RUSSET POTATOES
- POTATOES AU GRATIN
- TRUFFLE FINISHED POTATOES
- PANFRIED DULCET TRUFFLE FRIES
- ONION RINGS
- CREAMY CHEESE POLUNTA
- SAUTÉED SPINACH
- CREAMED CORN
- SAUTÉED GARLIC MUSHROOMS
- MAC AND CHEESE