

CAGNEY'S

STEAKHOUSE

STARTERS

- \$ 6.99 LUMP CRAB CAKE | POMMERY MUSTARD SAUCE
- \$ 4.99 ROASTED BEETROOT AND GARLIC GOAT CHEESE | TRUFFLE VINAIGRETTE
- \$ 4.99 SLOW-ROASTED PORK BELLY | APPLE CIDER MARINATED | HONEY SOY SAUCE*
- \$ 7.99 OYSTERS ROCKEFELLER
- \$ 8.99 COLOSSAL CHILLED SHRIMP TRIO | COCKTAIL SAUCE MADE WITH JACK DANIEL'S® TENNESSEE WHISKEY

STEAKHOUSE SOUP & SALADS

- \$ 2.99 BAKED POTATO SOUP | SOUR CREAM | BACON BITS | CHIVES | CHEDDAR CHEESE
- \$ 4.99 LOBSTER BISQUE | MORSELS OF ROASTED LOBSTER
- \$ 3.99 THE ICEBERG WEDGE | CHOPPED ROMA TOMATOES | GARLIC | SPRING ONIONS | STILTON BLUE CHEESE | BACON BITS | CHOICE OF DRESSING
- \$ 3.99 TRADITIONAL CAESAR | CROUTONS | ROMAINE LETTUCE | PARMIGIANO REGGIANO | ANCHOVIES | CAESAR DRESSING
- \$ 4.99 BEEFSTEAK TOMATO | SWEET VIDALIA ONION SALAD

FEATURED SELECTIONS

- \$ 19.99 BONE-IN VEAL CHOP - 12 OZ | MOREL MUSHROOM SAUCE
- \$ 18.99 DOUBLE CUT AUSTRALIAN LAMB CHOPS* | EGGPLANT & ZUCCHINI LAYERS | BAKED GARLIC | LAMB JUS
- \$ 19.99 QUEEN CUT 16OZ PRIME RIB -* | SERVED AU JUS WITH TRADITIONAL ACCOMPANIMENTS
- \$ 24.99 KING'S CUT 32OZ PRIME RIB – BONE-IN* | SERVED AU JUS WITH TRADITIONAL ACCOMPANIMENTS
- \$ 18.99 DOUBLE CUT BERKSHIRE PORKCHOP | BOURBON GLAZED APPLES | BRAISED MUSTARD GREENS



GRILLED CLASSICS

- \$ 18.99 RIBEYE BEEF* – 16oz
- \$ 20.99 BONE-IN RIBEYE* – 18oz
- \$ 17.99 NEW YORK STRIP* – 12oz
- \$ 20.99 FILET MIGNON* – 8oz
- \$ 17.99 FILET MIGNON* - 5oz
- \$ 19.99 PORTERHOUSE – 20oz
- \$ 24.99 PORTERHOUSE – 32oz
- \$ 24.99 SURF & TURF | LOBSTER TAIL | 5oz FILET MIGNON



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.

YOUR CHOICE OF CLASSIC PREPARATIONS:

RARE: NICELY SEARED ON THE OUTSIDE. RED, COOL ON THE INSIDE. - **MEDIUM RARE:** RED, WARM CENTER. SLIGHTLY FIRM
MEDIUM: HOT, PINK CENTER. MORE FIRM THAN MEDIUM RARE. - **MEDIUM WELL:** COOKED THROUGHOUT, A SLIGHT HINT OF PINK AT THE CENTER
WELL DONE: FULLY COOKED THROUGH. NO PINK LEFT AT CENTER

SAUCES

SELECT WITH YOUR STEAK MAIN COURSE
Béarnaise | Green Peppercorn Sauce | Chimichurri | Port Wine Jus

FISHERMAN'S CORNER

- \$ 16.99 GRILLED YELLOWFIN TUNA STEAK | SESAME CRUST | VEGETABLE TAGLIATELLE | WASABI MAYONNAISE | SOY GLAZE
- \$ 17.99 GRILLED SEA BASS | LOBSTER SAFFRON BROTH | CHAMPAGNE FOAM | SPRING ONION | FENNEL | RADISH
- \$ 24.99 WHOLE MAINE LOBSTER 1.5 Lbs STEAMED | GREEN ASPARAGUS | DRAWN BUTTER
- \$ 19.99 FRIED FISHERMAN'S PLATTER | SHRIMP | SCALLOPS | CALAMARI | COD FISH | CRAB CAKE | FRIES | COLESLAW | TARTAR SAUCE

\$1.99 STEAKHOUSE SIDES

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| IDAHO BAKED POTATO | ROASTED MUSHROOMS |
| POTATOES AU GRATIN | SAUTEED BROCCOLI |
| TRUFFLE MASH | SAUTEED ASPARAGUS SPEARS |
| BREADED ONION RINGS | SAUTEED GREEN BEANS |
| RICE PILAF | |
| CAGNEY'S FRIES WHITE TRUFFLE OIL PARMESAN CHEESE | |

Your check may reflect an additional tax for certain ports or itineraries. An 18% gratuity will be added to your check. 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.