CAGNEY'S
STEAKHOUSE

SIGNATURE COCKTAIL

NEGRONI Tanqueray Gin | Campari | Cinzano Sweet Vermouth | Orange Slice — $10.95

STARTERS

Lump Crab Cake* | Pommery Mustard Sauce — $6
Slow-Roasted Pork Belly | Apple Cider Marinade | Honey Soy Sauce — $5
Oysters Rockefeller* | Mornay Sauce — $8
Chilled Colossal Shrimp Trio* | Jack Daniel's® Cocktail Sauce — $8
Beet & Goat Cheese Napoleon | Truffle Vinaigrette — $4

SOUP & SALADS

Lobster Bisque | Roasted Lobster Morsels — $5
Baked Potato Soup | Cheddar Cheese | Bacon Bits | Sour Cream | Chives — $3
The Iceberg Wedge | Roma Tomatoes | Garlic | Spring Onions | Stilton Blue Cheese | Bacon Bits — $4
Traditional Caesar | Romaine Lettuce | Parmigiano-Reggiano | Anchovies | Croutons — $4
Beefsteak Tomato | Sweet Onions | Balsamic Vinaigrette — $4

FEATURED SELECTIONS

Bone-In Veal Chop 12 Oz* | Morel Mushroom Sauce — $25
Queen-Cut Prime Rib* 16 Oz | Au Jus — $20
Surf & Turf* | Jumbo Shrimp | Filet Mignon 8 Oz — $25
Double-Cut Australian Lamb Chops* | Eggplant & Zucchini | Baked Garlic | Lamb Jus — $19
Double-Cut Berkshire Pork Chop* | Bourbon-Glazed Apples — $16

GRILLED CLASSICS

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

Ribeye 16 Oz* — $19
Tomahawk Rib Chop 29 oz* — $39
Petit Filet Mignon 5 Oz* — $16
Filet Mignon 8 Oz* — $20
Porterhouse 20 Oz* — $20
Porterhouse 32 Oz* — $25
New York Strip 12 Oz* — $18

SAUCES: Béarnaise | Green Peppercorn | Chimichurri | Port Wine Jus | Barbecue | Lemon Garlic Butter | Korean Chili 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* | Sesame Crust | Soy Glaze | Wasabi Mayonnaise | Vegetable Tagliatelle — $17
Grilled Sea Bass | Lobster Saffron Broth | Champagne Foam | Spring Onion | Fennel | Radish — $18
Grilled Jumbo Shrimp Skewer | Green Asparagus | Herb Butter — $25
Fried Fisherman's Platter* | Shrimp | Scallops | Calamari | Hake Fish | Crab Cake | Fries | Coleslaw | Tartar Sauce — $20

SIDES

$2

Baked Potato
Potatoes Au Gratin
Truffle Mashed Potatoes
Parmesan Truffle Fries
Rice Pilaf
Onion Rings
Sautéed Broccoli
Sautéed Zucchini
Creamed Corn
Mac'n Cheese
Sautéed Asparagus Spears
Sautéed Spinach
Creamed Spinach
Roasted Mushrooms
Caramelized Brussel Sprouts

Your check may reflect an additional tax for certain ports of itineraries. An 18% 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 food borne illness especially if you have certain medical conditions.