

Steakhouse Favorites

(Even the beef cuts like butta' here, Dahling.)

Speakeasy Martini

Celebrate the 21st Amendment with this roaring combination of Southern Comfort, Apricot Brandy, Grand Marnier and Sparkling Wine
\$8.75

Starters

Colossal Shrimp Cocktail

Jack Daniel's Cocktail Sauce

Jumbo Lump Crab Cakes

Avocado and Lobster Remoulade Sauce

½ Dozen Oysters Rockefeller

Portobello Mushroom with Blue Crab meat

Mozzarella Cheese

Freshly Smoked Salmon

Toasted Brioche and Citrus Herb Cream

Compliment with **Fumé Blanc, Ferrari-Carano, Sonoma County, California, USA**
\$8.50 per Glass or \$42.00 per Bottle

Soups and Salads

Lobster Bisque

New England Clam Chowder

Classic Caesar Salad

The Wedge

Iceberg Lettuce, Tomatoes, Smoked Bacon,
Blue Cheese Dressing

Cagney's Chopped Salad

Avocado, Olives, Onion, Mushroom, Chives
Ranch Dressing

Beefsteak Tomato and Vidalia Onion

Balsamic Vinaigrette

Compliment with **D'Arenberg White "The Stump Jump" McLaren Vale South Australia**

\$7.75 per Glass or \$33.00 per Bottle

Main Courses

All steak entrées are prepared with Premium Golden Angus beef.

10 oz. New York Strip

12 oz. Rib Eye

16 oz. T-Bone

Filet Mignon

5 oz.

10 oz.

Slow-roasted Prime Rib of Beef

10 oz.

Au Jus, Creamed Horseradish

Double Cut Lamb Chops

Peppered Mint Sauce

Half Rotisserie Kosher Chicken

Roasted Garlic and Lemon Jus

Salmon Oscar

Alaskan King Crab Leg, Chive Butter

Vegetarian – Saffron Vegetable Casserole

Mixed Mushrooms, Carrots, Pearl Onions, Leeks and Roasted Fingerling Potato's

Steak Sauces:

Béarnaise, au Poivre, Cabernet Demi-glace, Mushroom Sauce

House Specialties

Requires an additional \$10 per person above the normal Cover Charge

Broiled Lobster Tail

Drawn Butter

Alaskan King Crab Legs

Garlic Butter

Surf & Turf

5 oz. Filet Mignon and 6 oz. Lobster Tail

32 oz. Porterhouse Steak

For Two People

Choice of Sides

Gratin Potatoes

Baked Idaho Potato

Roasted Garlic-Mashed Potatoes

Cagney's Fries

White Truffle Oil, Parmesan Cheese

Creamed Spinach

Sautéed Mushrooms

Breaded Onion Rings

Asparagus Gratin

Gruyere Cheese

Compliment with Either:

Chardonnay, Cuvaison, Napa Valley-Carneros, California, USA

\$9.75 per Glass or \$43.00 per Bottle

Or

St. Francis Vineyards, Cabernet Sauvignon, Sonoma County, California

\$11.75 per Glass or \$49.00 per bottle

Ah, dessert...

(Just what you've been waiting for.)

Desserts

Sampler Plate

Apple Pie, Cheesecake Lollipops, Espresso Brownie

Warm Espresso Chocolate Brownie

Macadamia Nut Ice Cream, Caramel Brittle

New York Style Cheesecake

Macerated Strawberries

Raspberry Crème Brulee,

Florentine Crunch

Baked Apple Crisp "a la Mode"

Ice Cream and Sorbet

Today's Selection of Ice Cream and Sorbet

Savory Cheese Duet

Triple Crème Saint André with Fig Tapenade, Gorgonzola with Honey

Dessert Wine - Digestifs - Cordials

Port Wines

Sandemans Founders Reserve \$ 6.75

Bourbon and Whiskey

Gentleman Jack \$ 6.75
Elmer T. Lee \$ 8.50
Dewar's 12 \$ 6.25
The Glenlivet \$ 6.75
Chivas Royal Salute \$ 9.25

Cognacs

Courvoisier, V.S. \$ 6.25
Rémy Martin, V.S.O.P. \$ 7.75
Rémy Martin, X.O. \$15.00

Liqueurs

Disaronno Originale \$ 6.25
B & B \$ 6.25
Grand Marnier \$ 6.25
Grappa Cellini \$ 6.25
Irish Cream \$ 6.25
Kahlua \$ 6.25

Chocolate Raspberry Martini \$8.75

Van Gogh Dutch Chocolate Vodka, Godiva White Chocolate liqueur and Irish cream

All of the above prices are by the glass. Please consult your Server for other Premium Brands

At Norwegian Cruise Line, we proudly serve Lavazza for our espresso-based beverages, the best selling coffee in Italy.

* All Espresso, Cappuccino, and Café Lattes are charged at current beverage pricing.

LAVAZZA
ITALY'S FAVOURITE COFFEE

If you have any type of food allergy, please advise your Waiter before ordering.