

STEAKHOUSE FAVORITES

SIGNATURE COCKTAILS

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

1/2 Dozen Oysters Rockefeller

Portobello Mushroom with Blue Crabmeat HOLLANDAISE SAUCE

House Smoked Salmon (SERVED ROOM-TEMPERATURE) TOASTED BRIOCHE AND CITRUS HERB CREAM

Complement with Fumé Blanc, Ferrari-Carano SONOMA COUNTY, CALIFORNIA, USA
\$8.50 PER GLASS OR \$42.00 PER BOTTLE

STEAKHOUSE SOUP & SALADS

Lobster Bisque

New England Clam Chowder

The Wedge ICEBERG LETTUCE, TOMATOES, SMOKED BACON, BLUE CHEESE DRESSING

Cagney's Chopped Salad AVOCADO, OLIVES, ONION, MUSHROOM, CHIVES

RANCH DRESSING OR LEMON DRESSING

Beefsteak Tomato and Vidalia Onion BALSAMIC VINAIGRETTE

Complement with Chardonnay, Cuvaison, NAPA VALLEY-CARNEROS, CALIFORNIA, USA
\$10.50 PER GLASS OR \$43.00 PER BOTTLE

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

STEAK CLASSICS & MAIN COURSES

◆ 10 oz New York Strip Steak

◆ 12 oz Rib Eye

◆ 16 oz T-Bone

5 oz or 10 oz Filet Mignon

◆ 10 oz Prime Rib 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, CHIVE BUTTER

Vegetarian Saffron Casserole MIXED MUSHROOMS, CARROTS, PEARL ONIONS, LEEKS AND ROASTED FINGERLING POTATOES

◆ PREMIUM GOLD ANGUS BEEF

SAUCES

SELECT WITH YOUR STEAK MAIN COURSE

Bearnaise • Au Poivre • Cabernet Demi-glace • Mushroom Sauce

ADD-ONS

TO ANY ENTRÉE AT \$8 EACH

6 oz Lobster Tail

1/2 lb. of Alaskan King Crab Legs

STEAKHOUSE SIDES

Gratin Potatoes

Baked Idaho Potato

Roasted Garlic-Mashed Potatoes

Cagney Fries WHITE TRUFFLE OIL,
PARMESAN CHEESE

Creamed Spinach

Sautéed Mushrooms

Breaded Onion Rings

Steamed Asparagus

COMPLEMENT WITH:

Malbec, Zolo, ARGENTINA

\$6.75 PER GLASS OR \$28.00 PER BOTTLE

Or

Cabernet Sauvignon, Sebastiani, SONOMA COUNTY, CALIFORNIA, USA

\$8.50 PER GLASS OR \$39.00 PER BOTTLE

COVER CHARGE APPLIES

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

SERVED WITH ICE CREAM

Ice Cream and Sherbet

TODAY'S SELECTION OF ICE CREAM AND SHERBET

Cheese Plate

TRIPLE CRÈME SAINT ANDRÉ WITH FIG TAPENADE, GORGONZOLA WITH HONEY, ARTISAN GRUYERE

SIGNATURE DESSERT COCKTAIL

Chocolate Raspberry Martini

VAN GOGH DUTCH CHOCOLATE VODKA, GODIVA WHITE CHOCOLATE LIQUEUR AND IRISH CREAM \$8.75

DESSERT WINE – DIGESTIFS – CORDIALS

Port Wines

SANDEMAN FOUNDERS RESERVE

Glass

\$ 6.75

Bourbon and Whiskey

GENTLEMAN JACK

\$ 6.75

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

BAILEYS

\$ 6.25

KAHLUA

\$ 6.25

Please ask 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.

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