

CAGNEY'S

STEAKHOUSE

SIGNATURE COCKTAIL

Speakeasy Martini CELEBRATE THE 21ST AMENDMENT WITH THIS ROARING COMBINATION OF SOUTHERN COMFORT
APRICOT BRANDY | GRAND MARNIER | PROSECCO \$9.95

STARTERS

Beef Short Rib Confit HUMMUS | SMOKED BELL PEPPER & PINE NUT DIP
Chicken Drumsticks SMOKEY BBQ SAUCE | CRUDITÉS | BLUE CHEESE DRESSING
Wagyu Beef Sliders* CARAMELIZED RED ONIONS | APPLE & CELERY SLAW
Lump Crab Salad RED BELL PEPPER COULIS | ARUGULA
Shrimp Cocktail COCKTAIL SAUCE MADE FROM JACK DANIEL'S® TENNESSEE WHISKEY

STEAKHOUSE SOUP & SALADS

Baked Potato Soup SOUR CREAM | BACON BITS | CHIVES | CHEDDAR CHEESE
Split Pea Soup SHREDDED SMOKED PORK RIB MEAT | FRESH MINT
The Iceberg Wedge CHOPPED ROMA TOMATOES | GARLIC | SPRING ONIONS | BLUE CHEESE | BACON BITS | CHOICE OF DRESSING
Mexican Caesar FLOUR TORTILLA | ROMAINE LETTUCE | PARMIGIANO REGGIANO | CAESAR DRESSING
Arugula Salad SHAVED PEAR | RED BELL PEPPER | RED ONIONS | SPRING ONIONS | RASPBERRY VINAIGRETTE

FEATURED SELECTIONS

Smoked St. Louis Ribs CHILI BEAN CASSEROLE WITH BACON | COLESLAW
Truffle Chicken BROILED CHICKEN BREAST | FORREST MUSHROOMS | CHICKEN JUS

PREMIUM SELECTIONS

32oz Certified Angus Beef Porterhouse Steak* CHOICE OF SIDE DISHES - \$9.99
Whole Maine Lobster 1 1/2 TO 1 3/4 POUND STEAMED LOBSTER | DRAWN BUTTER | CHOICE OF SIDE DISHES - \$9.99

GRILLED CLASSICS

Ribeye* - 16 oz

Bone-In Ribeye* - 18 oz

New York Strip* - 14 oz

Filet Mignon* - 8oz/5 oz

Simply Grilled	Cajun Seasoned (spicy)	Dijon Mustard Crusted
Au Poivre Butter	Gorgonzola Crusted	Caramelized Red Onion
Garlic Butter		



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.

Grilled Bison Strip* - 10 oz CARAMELIZED RED ONIONS | GRATIN POTATOES | PORT WINE JUS
Double Cut Lamb Chops* EGGPLANT & ZUCCHINI LAYERS | BAKED GARLIC | LAMB JUS

SAUCES

SELECT WITH YOUR STEAK MAIN COURSE

Béarnaise | **Green Peppercorn Sauce** | **Chimichurri** | **Port Wine Jus**

FISHERMAN'S CORNER

Grilled Garlic Shrimp ORZO PILAF | GARLIC & BLACK PEPPER BUTTER | LEMON ZEST
Grilled Sea Bass LOBSTER SAFFRON BROTH | CHAMPAGNE FOAM | SPRING ONION | FENNEL | RADISH
Lobster Tail and Shrimp LINGUINE | SNOW PEAS | SAUCE AMÉRICAIN

STEAKHOUSE SIDES

Baked Idaho Potato	Grilled Beetroot and Red Shallots	Roasted Mushrooms
Gratin Potatoes	Cagney's Fries WHITE TRUFFLE OIL PARMESAN CHEESE	Steamed Broccoli
Garlic Mash	Bean Chili Casserole with Bacon	Orzo Pilaf
Onion Rings	Mac'n Cheese	Green Beans
Creamed Corn	Coleslaw	

\$29.95 COVER CHARGE APPLIES

\$10 per each additional entrée. Your check may reflect an additional tax for certain ports or itineraries. An 18% gratuity, beverage, and specialty service charge 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.