

# CAGNEY'S STEAKHOUSE

## SIGNATURE COCKTAIL

**Speakeasy Martini** CELEBRATE THE 21ST AMENDMENT WITH THIS ROARING COMBINATION OF SOUTHERN COMFORT | APRICOT BRANDY | GRAND MARNIER | SPARKLING WINE \$8.75

## 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\*** JACK DANIEL'S™ COCKTAIL SAUCE

## 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

**Wagyu Beef Burger\* - 12oz** BRIOCHE BUN | ARUGULA SALAD | ONION RINGS | SLICED PICKLE  
Simply Grilled Carmelized Red Onion  
American Cheese Swiss Cheese  
Gorgonzola Cream Crispy Bacon  
Bean Chili

## GRILLED CLASSICS

Ribeye\* - 16oz

Bone-In Ribeye\* - 18oz

New York Strip\* - 14oz

Filet Mignon\* - 8oz/5 oz

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



Norwegian Cruise Line's signature Steakhouse proudly serves *Certified Angus Beef*<sup>®</sup> 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*<sup>®</sup> brand and our own 28-day aging specifications result in the most flavorful & tender dining experience.

Grilled Bison Strip\* - 10oz CAMELIZED 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

## FISHERMANS 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 AMÉRICAINÉ

## STEAKHOUSE SIDES

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

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.