

# CAGNEY'S

## STEAKHOUSE

### SIGNATURE COCKTAIL

**SIDECAR** | Hidalgo Reserve Brandy | Cointreau | Fresh Lemon Juice | Orange Peel \$13

### STARTERS

**Jumbo Lump Crab Cake** | Radish Salad | Lemon Mustard Cream \$14  
**Slow-Roasted Pork Belly** | Apple Cider Marinade | Honey Soy Sauce \$9  
**Oysters Rockefeller\*** | Mornay Sauce \$11  
**Jumbo Shrimp Trio** | Classic Cocktail Sauce \$13  
**Ahi Tuna Tartare\*** | Wasabi | Pickled Ginger | Green Onions \$12

### SOUP & SALADS

**Lobster Bisque** | Roasted Lobster Morsels \$9  
**The Iceberg Wedge** | Roma Tomatoes | Garlic | Spring Onions | Blue Cheese | Bacon Bits | Choice of Dressing \$7  
**Traditional Caesar** | Romaine Lettuce | Parmigiano-Reggiano | Anchovies | Croutons \$7  
**Beefsteak Tomato** | Sweet Onions | Balsamic Vinaigrette \$7

### FEATURED SELECTIONS

**Bone-In Veal Chop 12 oz\*** | Morel Mushroom Sauce \$39  
**Slow Roasted Prime Rib 16 oz\*** | Au Jus \$32  
**Surf & Turf\*** | Filet Mignon 8 oz | Jumbo Shrimp \$47  
**Double-Cut Australian Lamb Chops 12 oz\*** | Char Siu Marinade | Roasted Parsnip | Balsamic Jus \$37  
**Double-Cut Berkshire Pork Chop 14 oz\*** | Roasted Sweet Potato | Apple-Brandy Grain Mustard Sauce | Sweet Soy Glaze \$31

### GRILLED CLASSICS

Norwegian Cruise Line's signature steakhouse proudly serves Premium Black Angus Beef.

|  |  |   |  |
|--|--|---|--|
| <b>Ribeye 16 oz*</b> <span style="float: right;">\$32</span> | <b>Petite Filet Mignon 5 oz*</b> <span style="float: right;">\$26</span> | <b>Porterhouse 20 oz*</b> <span style="float: right;">\$37</span> | <b>New York Strip 12 oz*</b> <span style="float: right;">\$29</span> |
|  | <b>Filet Mignon 8 oz*</b> <span style="float: right;">\$35</span>        |   |  |

**SAUCES:** Béarnaise | Green Peppercorn | Chimichurri | Port Wine Jus | House Made Steak Sauce | Maître d' Butter | Yuzu Togarashi Butter

#### TEMPERATURE OPTIONS:

|   |   |
|---|---|
| <b>RARE:</b> Seared on the outside, red and cool on the inside. | <b>MEDIUM WELL:</b> Cooked throughout, a slight hint of pink in the center. |
| <b>MEDIUM RARE:</b> Red, warm center. Slightly firm.            | <b>WELL DONE:</b> Fully cooked through. No pink.                            |
| <b>MEDIUM:</b> Pink, hot center. Firmer than medium rare.       |   |

### SEAFOOD

**Grilled Yellowfin Tuna Steak\*** | Hawaiian Purple Yam Mash | Sweet and Sour Tamarind Sauce | Mango Salsa \$28  
**Grilled Salmon\*** | Applewood Bacon | Creamed Leeks | Red Wine Sauce \$29  
**Grilled Jumbo Shrimp Skewer** | Grilled Asparagus | Sautéed Mushrooms | Garlic Herb Butter | Sweet Korean BBQ Dip \$34  
**Fisherman's Platter\* (Fried or Grilled)** | Shrimp | Scallops | Calamari | Branzino | Crab Cake | Mustard Remoulade | Sweet Chili Dip \$36

### SIDES

\$6

|                    |                         |                     |                  |                               |
|--------------------|-------------------------|---------------------|------------------|-------------------------------|
| Baked Potato       | Truffle Mashed Potatoes | Onion Rings         | Sautéed Broccoli | Sautéed Mushrooms with Garlic |
| Potatoes Au Gratin | Parmesan Truffle Fries  | Cheesy Soft Polenta | Creamed Corn     | Mac and Cheese                |

Your check may reflect an additional tax for certain ports or itineraries. A 20% 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.