CAGNEY'S
STEAKHOUSE

APPETIZERS

CRAB CAKE
Radish Salad | Lemon Mustard Cream

JUMBO SHRIMP TRIO
Classic Cocktail Sauce

GRILLED THICK-CUT BACON
Housemade Steak Sauce

LOBSTER BISQUE
Crème Fraîche

BAKED ONION SOUP
Gruyère Cheese Crouton

THE ICEBERG WEDGE
Roma Tomatoes | Spring Onions | Blue Cheese
Bacon Bits | Choice of Dressing

CAESAR
Romaine Lettuce | Parmesan Cheese | Anchovies | Croutons

ENTREES

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

RIB EYE*
PETITE FILET MIGNON*
FILET MIGNON*
NEW YORK STRIP*

SAUCES

- Béarnaise
- Green Peppercorn
- Chimichurri
- Port Wine Jus
- House Made Steak Sauce
- Maître d' Butter

TEMPERATURES

Rare:
Seared on the outside, red and cool on the inside.

Medium Rare:
Red, warm center. Slightly firm.

Medium:
Pink, hot center. Firmer than medium rare.

Medium Well:
Cooked throughout, a slight hint of pink in the center.

Well Done:
Fully cooked through. No pink.

FEATURED SELECTIONS

SLOW ROASTED PRIME RIB*
Au Jus
PREMIUM BLACK ANGUS BEEF

SURF & TURF*
Filet Mignon | Lobster Tail
PREMIUM BLACK ANGUS BEEF
($25 Supplement)

DOUBLE-CUT AUSTRALIAN LAMB CHOPS*
Pearl Barley Risotto | Red Wine Sauce

SEAFOOD

GRILLED FISHERMAN'S PLATTER*
Shrimp | Scallops | Calamari | Snapper | Crab Cake
Mustard Remoulade | Sweet Chili Dip

GRILLED JUMBO SHRIMP SKEWER
Grilled Asparagus | Sautéed Mushrooms
Garlic-Herb Drawn Butter

ADD A LOBSTER TAIL TO ANY ENTRÉE $25 SUPPLEMENT

SIDES

BAKED RUSSET POTATO
TRUFFLE MASHED POTATOES
PARMESAN DUSTED TRUFFLE FRIES
PEARL BARLEY RISOTTO
SAUTÉED GARLIC MUSHROOMS
CREAMED SPINACH
STEAMED BROCCOLI

DESSERTS

RASPBERRY CRÈME BRÛLÉE
Florentine Crunch | Chocolate Twist

SEVEN LAYER CHOCOLATE CAKE
Whipped Cream or Vanilla Ice Cream

APPLE PIE
Whipped Cream or Vanilla Ice Cream

"OMG" CARAMEL-BUTTERSCOTCH CHEESECAKE
Vanilla Custard

Vegetarian | Gluten Free | Contains Alcohol

THE JELLYBEANS .NET