

# CAGNEY'S

## STEAKHOUSE

### SIGNATURE COCKTAIL

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

### STARTERS

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**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

### STEAKHOUSE SOUPS & SALADS

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**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

**Classic Caesar Salad**

### STEAK CLASSICS & MAIN COURSES

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◆ 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** CRAB GRATIN, CHIVE BUTTER

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

◆ PREMIUM BLACK ANGUS BEEF

### SAUCES

SELECT WITH YOUR STEAK MAIN COURSE

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

### ADD-ON

TO ANY ENTRÉE AT \$8 EACH

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6 oz Lobster Tail

### INDIVIDUAL SIDES

**Baked Idaho Potato**

**Breaded Onion Rings**

**Steamed Asparagus**

### SIDES FOR SHARING SERVES 2-3

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**Creamed Spinach**

**Gratin Potatoes**

**Roasted Garlic-Mashed Potatoes**

**Sautéed Mushrooms**

**Cagney Fries**

WHITE TRUFFLE OIL,  
PARMESAN CHEESE

\$25 COVER CHARGE APPLIES

Your check may reflect applicable VAT for certain ports or itineraries.

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.

# CAGNEY'S STEAKHOUSE

## 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



At Norwegian Cruise Line, we proudly serve Lavazza for our espresso-based beverages, the best selling coffee in Italy.

Espresso Single \$1.75 Double \$2.50  
Cappuccino and Café Latte \$2.50

## AFTER DINNER DRINKS

### SIGNATURE DESSERT COCKTAIL

#### Chocolate Raspberry Martini

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

<b>Port Wine</b>	Glass
SANDEMAN FOUNDERS RESERVE	\$ 6.75
<b>Bourbon and Whiskey</b>	
GENTLEMAN JACK	\$ 6.75
DEWAR'S 12	\$ 6.25
THE GLENLIVET	\$ 6.75
CHIVAS ROYAL SALUTE	\$ 9.25
<b>Cognacs</b>	
COURVOISIER, V.S.	\$ 6.25
RÉMY MARTIN, V.S.O.P.	\$ 7.75
RÉMY MARTIN, X.O.	\$15.00
<b>Liqueurs</b>	
DISARONNO ORIGINALE	\$ 6.25
B & B	\$ 6.25
GRAND MARNIER	\$ 6.25
BAILEY'S	\$ 6.25
KAHLÚA	\$ 6.25

Please ask your server for other Premium Brands.

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