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

STARTERS
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 BRIO Che and CITRUS HERB CREAM

STEAKHOUSE SOUPS & SALADS
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
◆ 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
Bearnaise •  Au Poivre •  Cabernet Demi-glace •  Mushroom Sauce

ADD-ON
TO ANY ENTRÉE AT $8 EACH
6 oz Lobster Tail

INDIVIDUAL SIDES  SIDES FOR SHARING  SERVES 2-3
Baked Idaho Potato  Creamed Spinach  Cagney Fries  WHITE TRUFFLE OIL, PARMESAN CHEESE
Breaded Onion Rings  Gratin Potatoes
Steamed Asparagus  Roasted Garlic-Mashed Potatoes

$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 meat, seafood, shellfish, eggs, milk or poultry may increase your risk of food borne illness, especially if you have certain medical conditions.
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 Brulée
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

Port Wine
SANDEMAN FOUNDERS RESERVE $6.75

Bourbon and Whiskey
GENTLEMAN JACK $6.75
DEWAR’S 12 $6.25
THE GLENLIVET $6.75
CHIVAS ROYAL SALUTE $9.25

Cognacs
COURVOISIER, V.S. $6.25
RÉMY MARTIN, V.S.O.P. $7.75
RÉMY MARTIN, X.O. $15.00

Liqueurs
DISARONNO ORIGINALE $6.25
B & B $6.25
GRAND MARNIER $6.25
BAILEY’S $6.25
KAHLUA $6.25

Please ask your server for other Premium Brands.

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