



APPETIZERS

Radish Salad | Lemon Mustard Cream

— APPETIZERS —

Classic Cocktail Sauce

GRILLED THICK-CUT BACON

Housemade Steak Sauce

\$16 **LOBSTER BISQUE**

BAKED ONION SOUP Gruyère Cheese Crouton

THE ICEBERG WEDGE Roma Tomatoes | Spring Onions | Blue Cheese

Bacon Bits | Choice of Dressing

\$11

CAESAR Romaine Lettuce | Parmesan Cheese | Anchovies | Croutons

proudly serves Premium Black Angus Beef.

GRILLED SELECTIONS

Norwegian Cruise Line's signature steakhouse

FILET MIGNON* 8 oz

Rare:

NEW YORK STRIP* 12 oz

Chimichurri

Port Wine Jus

Maître d' Butter

Peppercorn

SAUCES \$3

· Béarnaise

Green

RIB EYE* 16 oz

PETITE FILET MIGNON* 5 oz

House Made Steak Sauce

FEATURED SELECTIONS SLOW ROASTED PRIME RIB 16 OZ*

Pink, hot center. Firmer than medium rare.

Medium Rare:

Medium:

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

\$39 **SURF & TURF***

GRILLED JUMBO SHRIMP SKEWER Grilled Asparagus | Sautéed Mushrooms Garlic-Herb Drawn Butter \$36

Add a Lobster Tail to any Entrée \$25

BAKED RUSSET POTATO

TRUFFLE MASHED POTATOES

PARMESAN DUSTED TRUFFLE FRIES

PEARL BARLEY RISOTTO

SAUTÉED GARLIC MUSHROOMS

STEAMED BROCCOLI

SEVEN LAYER CHOCOLATE CAKE Whipped Cream or Vanilla Ice Cream \$12

APPLE PIE Whipped Cream or Vanilla Ice Cream

\$12

"OMG" CARAMEL-BUTTERSCOTCH CHEESECAKE

Vanilla Custard \$14

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity and beverage service charge will be added to your check. If you have any type of food allergy, please advise your server before ordering.

DESSERTS

CRAB CAKE \$19

\$19

JUMBO SHRIMP TRIO

Roasted Lobster Morsels

\$11

ENTREES —

TEMPERATURES

Seared on the outside,

red and cool on the inside.

Red, warm center. Slightly firm.

\$39

\$31

\$4]

\$39

Medium Well:

Well Done: Fully cooked through. No pink.

Au Jus

PREMIUM BLACK ANGUS BEEF

Filet Mignon 8 oz | Lobster Tail

PREMIUM BLACK ANGUS BEEF

DOUBLE-CUT AUSTRALIAN LAMB CHOPS 12 OZ*

Pearl Barley Risotto | Red Wine Sauce

\$43

(\$25 Dining Package Supplement) \$55

SEAFOOD GRILLED FISHERMAN'S PLATTER* Shrimp | Scallops | Calamari | Branzino | Crab Cake

Mustard Remoulade | Sweet Chili Dip

\$45

SIDES \$9

CREAMED SPINACH

DESSERTS -

\$12

RASPBERRY CRÈME BRÛLÉE

Florentine Crunch | Chocolate Twist