

# CAGNEY'S

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## STEAKHOUSE

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### APPETIZERS

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#### CRAB CAKE

Radish Salad | Lemon Mustard Cream

#### JUMBO SHRIMP TRIO

Classic Cocktail Sauce

#### GRILLED THICK-CUT BACON

Housemade Steak Sauce

#### LOBSTER BISQUE

Roasted Lobster Morsels

#### 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  
FreestyleTravelers.com

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### ENTREES

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#### GRILLED SELECTIONS

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

**RIB EYE\*** 16 oz

**PETITE FILET MIGNON\*** 5 oz

**FILET MIGNON\*** 8 oz

**NEW YORK STRIP\*** 12 oz

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#### 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.
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