

APPETIZERS

THAI SPRING ROLLS ✓
Sweet Chili Dip

CREAMY SPINACH AND ARTICHOKE DIP ✓
Crisp Tortilla Chips

SMOKED SALMON TARTARE*
Capers, Herbs, Grilled Sourdough Bread

BRUSCHETTA ✓
Grilled Ciabatta Bread, Ricotta Cheese, Roma Tomatoes,
Garlic, Basil & Olive Oil

CHEESE RAVIOLI
Lobster Cream Sauce

SCOTCH BEEF BARLEY SOUP
Beef Brisket, Pearl Barley, Carrots, Celery

CREAMY NEW ENGLAND CLAM CHOWDER
Crispy Bacon, Clams, Potatoes

FRENCH ONION SOUP
Gruyère Cheese Crouton

COBB SALAD ✂
Chopped Greens, Avocado, Egg, Crispy Bacon, Tomato,
Turkey, Blue Cheese, Red Wine Vinaigrette

MEDITERRANEAN GRILLED VEGETABLES ✓
Eggplant, Zucchini, Red Onions, Bell Peppers, Pesto

CAESAR SALAD
Romaine Lettuce, Focaccia Crouton,
Parmesan Cheese, Caesar Dressing

CLASSIC ENTRÉES

GRILLED NEW YORK STRIP STEAK* ✂
French Fries, Peppercorn Sauce

BREADED FLOUNDER FILLET
Arugula Salad, Cherry Tomatoes, Mustard Remoulade

HERB-CRUSTED ROTISSERIE CHICKEN ✂
Mashed Potatoes, Broccoli

SHRIMP FETTUCINI ALFREDO
Parmesan Cream Sauce, Mushrooms

3-CHEESE BAKED ZITI ✓
Parmesan, Mozzarella and Ricotta Cheeses, Chunky Tomato Sauce

✓ = Vegetarian ✂ = Gluten-free 🌶 = Spicy

If you have any type of food allergy, please advise your server before ordering.
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.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase
your risk of foodborne illness, especially if you have certain medical conditions.

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TODAY’S FEATURED ENTRÉES

BACON AND BOURBON GLAZED CHICKEN BREAST 
Buttered Corn, Roasted Sweet Potato

BROILED BOSTON BLUEFISH 
Mild White Fish, Olive Oil Smashed Potatoes,
Portobello Mushrooms, Pearl Onions, Arugula, Garlic Brown Butter

SHRIMP PASTA ALLA VODKA
Vodka Tomato Cream Sauce, Shaved Parmesan Cheese

VEGETABLE PAD THAI  
Thai Rice Noodles, Egg, Tofu, Peanuts

PARMESAN-CRUSTED PORK CHOP
Buttered Broccoli, Tomato Basil Ragout

CAGNEY’S
STEAKHOUSE

Certified Angus Beef®

RIB EYE STEAK 16 OZ* \$25
Peppercorn Sauce, French Fries

FILET MIGNON 8 OZ* \$20
Brandy Jus, Grilled Asparagus,
Sweet Potato Mousseline

SURF AND TURF* \$30
Lobster Tail, Filet Mignon, Béarnaise,
Broccoli Florets, Garlic Mashed Potatoes

TWIN LOBSTER TAILS \$25
Drawn Butter, Broccoli Florets,
Garlic Mashed Potatoes

WINE RECOMMENDATIONS

CABERNET SAUVIGNON
EMBLEM

Napa Valley, California

Rich and full-bodied with a velvety tannin and fresh acidity that lead to the long,
lingering finish. Distinct flavors of dark cocoa can be found resonating
on the back palate. A signature pairing for Cagney's steaks.

BTL \$89

BRUT ROSÉ
POMMERY

Champagne, France

Red apples and crisp lemon flavors come through more strongly.

GL \$25 / BTL \$99

SANGIOVESE
LEONARDO DAVINCI BRUNELLO DI MONTALCINO DOCG
Tuscany, Italy

Slightly aged aromas of candied berries, tar, tobacco and leather.

GL \$29 / BTL \$120

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