

APPETIZERS

CHEESY MASHED POTATO CROQUETTES ✓
Sour Cream Dip

SHANGHAI PORK POT STICKERS
Radishes, Carrots, Cucumbers, Tangerine Dressing

SKILLET CORN BREAD ✓🌶
Jalapeño, Pepper Jack Cheese, Cilantro, Honey Whipped Butter

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

CHEESE RAVIOLI
Lobster Cream Sauce

CHEDDAR AND ROASTED CORN CHOWDER
Crumbled Bacon

FRENCH ONION SOUP
Gruyère Cheese Crouton

PASTA E FAGIOLI
Cannellini Bean Soup with Bacon and Pasta

ASIAN NOODLE SALAD 🌶
Grilled Chicken, Shrimp, Scallions, Carrots, Thai Dressing

ROMA TOMATO SALAD ✓🌿
Mixed Greens, Cherry Tomato Confit, Basil Vinaigrette

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.

APPETIZERS

CHEESY MASHED POTATO CROQUETTES ✓
Sour Cream Dip

SHANGHAI PORK POT STICKERS
Radishes, Carrots, Cucumbers, Tangerine Dressing

SKILLET CORN BREAD ✓🌶
Jalapeño, Pepper Jack Cheese, Cilantro, Honey Whipped Butter

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

CHEESE RAVIOLI
Lobster Cream Sauce

CHEDDAR AND ROASTED CORN CHOWDER
Crumbled Bacon

FRENCH ONION SOUP
Gruyère Cheese Crouton

PASTA E FAGIOLI
Cannellini Bean Soup with Bacon and Pasta

ASIAN NOODLE SALAD 🌶
Grilled Chicken, Shrimp, Scallions, Carrots, Thai Dressing

ROMA TOMATO SALAD ✓🌿
Mixed Greens, Cherry Tomato Confit, Basil Vinaigrette

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.

TODAY’S FEATURED ENTRÉES

CHICKEN CORDON BLEU

Chicken Breast Stuffed with Ham and Cheese, Dijon Parmesan Cheese Sauce, German Potato Salad, Assorted Vegetables

ASIAN-STYLE MARKET FISH

Spicy Sichuan Sauce, Stir-Fry Vegetables, Jasmine Rice

LEMON-PEPPER SHRIMP

Saffron Orzo, Arugula, Cherry Tomatoes, Mushrooms

EGGPLANT PARMIGIANA

Spaghetti, Marinara, Basil, Mozarella

HAWAIIAN PORK BELLY WITH SWEET SOY DRIZZLE

Smashed Yams, Taro Sticks, Pineapple Slaw

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

RIESLING

CHATEAU STE. MICHELLE & DR LOOSEN “EROICA”

Columbia Valley, Washington

Sweet lime and mandarin orange aromas with subtle mineral notes. The mouth-watering acidity is beautifully balanced by flavorful Washington Riesling fruit.

GL \$20 / BTL \$75

NEBBIOLO

DOGLIOTI BAROLO DOCG

Piemonte, Italy

The juicy, approachable palate offers red cherry, cinnamon and a hint of star anise alongside smooth tannins

GL \$25 / BTL \$99

✓ = 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.

TODAY’S FEATURED ENTRÉES

CHICKEN CORDON BLEU

Chicken Breast Stuffed with Ham and Cheese, Dijon Parmesan Cheese Sauce, German Potato Salad, Assorted Vegetables

ASIAN-STYLE MARKET FISH

Spicy Sichuan Sauce, Stir-Fry Vegetables, Jasmine Rice

LEMON-PEPPER SHRIMP

Saffron Orzo, Arugula, Cherry Tomatoes, Mushrooms

EGGPLANT PARMIGIANA

Spaghetti, Marinara, Basil, Mozarella

HAWAIIAN PORK BELLY WITH SWEET SOY DRIZZLE

Smashed Yams, Taro Sticks, Pineapple Slaw

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

RIESLING

CHATEAU STE. MICHELLE & DR LOOSEN “EROICA”

Columbia Valley, Washington

Sweet lime and mandarin orange aromas with subtle mineral notes. The mouth-watering acidity is beautifully balanced by flavorful Washington Riesling fruit.

GL \$20 / BTL \$75

NEBBIOLO

DOGLIOTI BAROLO DOCG

Piemonte, Italy

The juicy, approachable palate offers red cherry, cinnamon and a hint of star anise alongside smooth tannins

GL \$25 / BTL \$99

✓ = 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.