

APPETIZERS

COCONUT SHRIMP
Orange Marmalade

ITALIAN BEEF MEATBALLS 
Spicy Marinara Sauce, Parmesan Cheese

AVOCADO HUMMUS 
Crispy Lavosh Thins, Crunchy Vegetable Sticks

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

CHEESE RAVIOLI
Lobster Cream Sauce

CHICKEN AND MATZO BALL SOUP
Chicken Broth, Matzo Ball, Vegetables and Noodles

CREAM OF ASPARAGUS SOUP
Toasted Hazelnuts

FRENCH ONION SOUP
Gruyère Cheese Crouton

BAKED BRIE SALAD 
Puff Pastry, Baby Greens, Toasted Almonds,
Granny Smith Apples, Honey Drizzle

MIXED GARDEN SALAD  
Mesclun Greens, Seasonal Vegetables, Herbs, Balsamic Dressing

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

COCONUT SHRIMP
Orange Marmalade

ITALIAN BEEF MEATBALLS 
Spicy Marinara Sauce, Parmesan Cheese

AVOCADO HUMMUS 
Crispy Lavosh Thins, Crunchy Vegetable Sticks

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

CHEESE RAVIOLI
Lobster Cream Sauce

CHICKEN AND MATZO BALL SOUP
Chicken Broth, Matzo Ball, Vegetables and Noodles

CREAM OF ASPARAGUS SOUP
Toasted Hazelnuts

FRENCH ONION SOUP
Gruyère Cheese Crouton

BAKED BRIE SALAD 
Puff Pastry, Baby Greens, Toasted Almonds,
Granny Smith Apples, Honey Drizzle

MIXED GARDEN SALAD  
Mesclun Greens, Seasonal Vegetables, Herbs, Balsamic Dressing

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

PECAN-CRUSTED TURKEY MEDALLIONS
Apricot Sauce, Kale with Israeli Couscous, Ginger

BROILED LEMON-PEPPER COALFISH 
Flakey White Fish, Cajun-Roasted Potatoes, Creamed Leek

CHICKEN AND SEAFOOD PAELLA
*Chicken, Shrimp, Mussels, Clams in Rice
flavored with Saffron and Paprika*

SPAGHETTI PUTTANESCA  
Crispy Capers, Black Olives, Tomato, Basil

BRAISED LAMB SHANK
Roasted Carrots, Shallots, Rosemary Potatoes

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

CHARDONNAY
LA CREMA
Monterrey County, California
*Apple, pear and lemon all figure into the layers of flavor,
the oak well contained.*
GL \$18 / BTL \$49

BLEND
BUGLIONI RIPASSO VALPOLICELLA CLASSICO
“IL BUGIARDO” SUPERIORE
Veneto, Italy
*The nose reveals earthy and mocha notes, the dense palate offers prune,
coconut and toasted almond alongside assertive tannins.*
GL \$18 / BTL \$49

 = 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

PECAN-CRUSTED TURKEY MEDALLIONS
Apricot Sauce, Kale with Israeli Couscous, Ginger

BROILED LEMON-PEPPER COALFISH 
Flakey White Fish, Cajun-Roasted Potatoes, Creamed Leek

CHICKEN AND SEAFOOD PAELLA
*Chicken, Shrimp, Mussels, Clams in Rice
flavored with Saffron and Paprika*

SPAGHETTI PUTTANESCA  
Crispy Capers, Black Olives, Tomato, Basil

BRAISED LAMB SHANK
Roasted Carrots, Shallots, Rosemary Potatoes

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

CHARDONNAY
LA CREMA
Monterrey County, California
*Apple, pear and lemon all figure into the layers of flavor,
the oak well contained.*
GL \$18 / BTL \$49

BLEND
BUGLIONI RIPASSO VALPOLICELLA CLASSICO
“IL BUGIARDO” SUPERIORE
Veneto, Italy
*The nose reveals earthy and mocha notes, the dense palate offers prune,
coconut and toasted almond alongside assertive tannins.*
GL \$18 / BTL \$49

 = 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.