

APPETIZERS

SEARED ATLANTIC SCALLOPS*
Fennel Purée, Buttermilk & Chive Sauce

PROSCIUTTO AND MELON 🌾
Thinly-Sliced Cured Italian Ham, Cantaloupe

BEEF SLIDER*
Country Potato Bun, Sriracha Cabbage Slaw

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

CHEESE RAVIOLI
Lobster Cream Sauce

BLUE CHEESE SOUP
Apple, Red Onion

SWISS BARLEY SOUP
Smoked Ham

FRENCH ONION SOUP
Gruyère Cheese Crouton

ROASTED VEGETABLE SALAD WITH GOAT CHEESE 🍃
Seasonal Vegetables, Basil Pesto

GRILLED CHICKEN SALAD 🌾
Arugula, Red Leaf Lettuce, Kalamata Olives,
Plum Tomatoes, Dijon Mustard 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

SEARED ATLANTIC SCALLOPS*
Fennel Purée, Buttermilk & Chive Sauce

PROSCIUTTO AND MELON 🌾
Thinly-Sliced Cured Italian Ham, Cantaloupe

BEEF SLIDER*
Country Potato Bun, Sriracha Cabbage Slaw

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

CHEESE RAVIOLI
Lobster Cream Sauce

BLUE CHEESE SOUP
Apple, Red Onion

SWISS BARLEY SOUP
Smoked Ham

FRENCH ONION SOUP
Gruyère Cheese Crouton

ROASTED VEGETABLE SALAD WITH GOAT CHEESE 🍃
Seasonal Vegetables, Basil Pesto

GRILLED CHICKEN SALAD 🌾
Arugula, Red Leaf Lettuce, Kalamata Olives,
Plum Tomatoes, Dijon Mustard 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

BROILED HOKI

Delicate White Fish, Broccoflower, Potatoes, Pink Peppercorn Sauce

GRILLED LEMON-PEPPER SHRIMP

Snow Peas, Tomato Salad, Orzo

PARMESAN-CRUSTED TURKEY ESCALOPE

Turkey Cutlet, Broccoli, Potato and Leek Mash, Marinara Sauce

BRATWURST

Sauerkraut, Warm Potato Salad, Onion Gravy

SPINACH AND RICOTTA STUFFED PEPPER

Grape Tomatoes, Brown Rice Pilaf

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

TEMPRANILLO
CELESTE CRIANZA

Ribera Del Duero, Spain

Aromas of dark plums and blackberry with a hint of dark chocolate, orange zest and a long-lasting finish.

GL \$19 / BTL \$59

✓ = 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

BROILED HOKI

Delicate White Fish, Broccoflower, Potatoes, Pink Peppercorn Sauce

GRILLED LEMON-PEPPER SHRIMP

Snow Peas, Tomato Salad, Orzo

PARMESAN-CRUSTED TURKEY ESCALOPE

Turkey Cutlet, Broccoli, Potato and Leek Mash, Marinara Sauce

BRATWURST

Sauerkraut, Warm Potato Salad, Onion Gravy

SPINACH AND RICOTTA STUFFED PEPPER

Grape Tomatoes, Brown Rice Pilaf

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

TEMPRANILLO
CELESTE CRIANZA

Ribera Del Duero, Spain

Aromas of dark plums and blackberry with a hint of dark chocolate, orange zest and a long-lasting finish.

GL \$19 / BTL \$59

✓ = 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.