

APPETIZERS

CHICKEN LETTUCE WRAPS

Minced Chicken, Water Chestnuts, Bamboo Shoots, Iceberg Lettuce

ASIAN SPARERIBS WITH VEGETABLE SUMMER ROLL

Lime Chili Dip

ROASTED BEET SALAD

Watercress, Balsamic Glaze, Pumpkin Seed Brittle

BRUSCHETTA

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

CHEESE RAVIOLI

Lobster Cream Sauce

MINESTRONE SOUP

Vegetable Broth, White Beans, Garden Vegetables

WHITE CHEDDAR AND POTATO SOUP

Crème Fraîche, Chives

FRENCH ONION SOUP

Gruyère Cheese Crouton

WALDORF SALAD

Granny Smith Apples, Grapes, Celery, Candied Walnuts

PEAR AND GORGONZOLA SALAD

Mixed Greens Wrapped in Cucumber, Poached Pear, Pecans, 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.

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TODAY’S FEATURED ENTRÉES

CHICKEN MADEIRA

Madeira Mushroom Sauce, Roasted Bell Pepper Risotto

ALMOND-CRUSTED HOKI

Delicate White Fish, Buttered Green Beans, Mashed Potatoes

BANG BANG CHICKEN AND SHRIMP

Curry, Peanuts, Coconut, Jasmine Rice, Vegetables

RIGATONI PRIMAVERA WITH PESTO

Vine Ripe Vegetables, Shaved Parmesan Cheese

BARBECUE MIXED GRILL

Pork Ribs, Bratwurst, Chicken, Bourbon Barbecue Sauce,
French Fries, Broccoli

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 ORGANIC
IL BORRO “LAMELLE” BY SALVATORE FERRAGAMO

Tuscany, Italy

Full flavors with notes of freshness and elegance thanks to its short cask life,
which gives the wine its vigor and structure.

GL \$18 / BTL \$49

PINOT NOIR
LOUIS JADOT

Burgundy, France

Aromas and flavors of red cherries and wild strawberries.

GL \$19 / BTL \$59



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