

## APPETIZERS

**SHRIMP CAKE**  
Creole Mustard Remoulade, Cucumber Salad

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

**CHEESE RAVIOLI**  
Lobster Cream Sauce

**CREAM OF CAULIFLOWER SOUP** ✎ ✓  
Cauliflower Florets, Toasted Almonds, Chives

**FRENCH ONION SOUP**  
Gruyère Cheese Crouton

**GREEK SALAD** ✓ ✎  
Marinated Feta Cheese, Cucumber, Tomato, Red Onion,  
Olives, Oregano, Lemon

**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 FETTUCCINI ALFREDO**  
Parmesan Cream Sauce, Mushrooms

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

## WINE RECOMMENDATIONS

**PINOT GRIGIO**  
**ANDANTINO**  
Veneto, Italy  
GL \$12.50 / BTL \$29

**PINOT GRIGIO**  
**SANTA MARGHERITA**  
Trentino-Alto Adige, Italy  
GL \$17 / BTL \$30

**MERLOT**  
**CONCHA Y TORO "RESERVADO"**  
Valle Central, Chile  
GL \$12.50 / BTL \$29

**MERLOT**  
**DUCKHORN VINEYARDS**  
Napa Valley, California  
GL \$23 / BTL \$69

Guests with More At Sea™ unlimited open bar receive up to  
a \$15 discount on wine by the glass  
Guests with More At Sea™ unlimited open bar receive  
20% discount on all wine by the bottle

✎ Gluten Free | Contains Alcohol | Contains Nuts | Spicy | ✓ Vegetarian

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.  
One entrée per guest. Additional entrées will incur a \$5 charge.

\*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 PICCATA**  
Pan-Fried Chicken Breast, Lemon-Caper Butter Sauce,  
Roasted Tomato, Sautéed Garlic Spinach, Rigatoni Gratin

**GRILLED TILAPIA** ✎  
Quinoa, Arugula Salad, Lemon Olive Oil Dressing

**SAUTÉED SHRIMP SCAMPI**  
Lemon Artichoke Pasta

**VEGETABLE BURRITO** ✓  
Tomato Rice, Black Beans, Ranchero Sauce

**PORK SPARE RIBS**  
Bourbon Barbecue Sauce, Onion Rings, Pasta Salad, Cabbage Slaw

## CAGNEY'S STEAKHOUSE

Premium Black Angus Beef

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

**FILET MIGNON**\* \$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

## DESSERTS

**HONEY CRÈME BRÛLÉE** ✎  
Crispy Almond Wafer

**WARM CHOCOLATE LAVA CAKE**  
Strawberry Compote, Stracciatella Gelato

**SEASONAL FRESH FRUIT PLATE** ✎

**DAILY SELECTION OF ICE CREAM & SHERBET** ✎

### NO SUGAR ADDED DAILY SELECTION

**CHOCOLATE CAKE**  
Mango Coulis

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