

LADIES NIGHT OUT

IN *The Ville*

Cocktails

LADIES VILLE (2oz) 14

1 oz vodka • 0.5 oz triple sec •
0.5 oz St. Germaine
1 oz lime • cranberry • simple
syrup • egg white

VILLE-TINI (2oz) 14

1 oz vodka • 0.5 oz simple syrup
0.5 oz Baileys • 0.5 oz Kahlua •
espresso

MIMOSA 8

3 oz Prosecco • orange juice

Wine 8

CHÂTEAU LES PARUADES

2020 • Cabernet Sauvignon,
Merlot • Bordeaux • 6 oz

OYSTER BAY

2023 • Sauvignon Blanc
• New Zealand • 6 oz

Apps & Entrées

FEATURE SOUP 9

CAESAR SALAD 14

add chicken 12

6 OYSTERS 12

CALAMARI FRITTO 16

Lightly breaded calamari •
in-house tzatziki

GRILLED ATLANTIC SALMON 38

Garlic Pea Leaves,
Fragrant Rice Pilaf &
Sambuca Lemon Butter

STEAK BITES 25

tenderloin beef chunks •
chili sauce • mushrooms •
peppers • sesame seeds •
crispy onions

SAGANAKI 27

Kefalograviera flambéed at
the table with an authentic
Cagneys OPA!

RAVIOLI 19

Handmade Ravioli with
Balsamic Glazed Squash
Arugula, Roast Garlic
and Mascarpone Cream

Enjoy a meal and take home
a complimentary Cagneys Famous Honey Butter



Thursday, May 7, 2026

CAGNEYS
— STEAKHOUSE & WINEBAR —

LADIES NIGHT OUT

IN *The Ville*

3-COURSE PRIX FIXE \$35 PER PERSON

App

FEATURE SOUP

Please ask your server
for details

STEAK BITES

tenderloin beef chunks •
chili sauce • mushrooms •
peppers • sesame seeds •
crispy onions

CAESAR SALAD

Romaine, garlic croutons,
prosciutto chips, parmesan, and
tossed in our house dressing

CALAMARI FRITTO

Lightly breaded calamari •
in-house tzatziki

Entrée

GRILLED ATLANTIC SALMON

Dijon and Bourbon-glaze
Warm Potato, Beet, Sundried
Tomato & Radicchio Salad
Lemon Hollandaise

CHICKEN SUPREME

Port, Mushroom & Black
Truffle Cream
Mascarpone Mashed
Potatoes & Daily Vegetables

Dessert

TEA / COFFEE

CHEESECAKE

Enjoy a meal and take home
a complimentary Cagneys Famous Honey Butter



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