

SPECIALTY COCKTAILS

Blueberrilicious

Tequila, fresh Blueberries, Passion Fruit Juice,
Orange Flavor Liquor, and Freshly Squeezed Lime Juice

Great Reef

Rum, Elderflower St. Germain, Water Melon Purée and fresh Lime Juice

Bora Shake

Piña Colada, fresh Bananas and Blue Ocean [Non-Alcoholic]



APPETIZERS

☉ † Smoked Salmon Tartar

with Dill, Capers, Onions, Pickles, and a Horseradish Cream

† Sliced Serrano Ham

with Manchego Cheese and Olive Tapanade

☪ Black Truffle Pasta Purseittes

Pasta Purses filled with Truffle-scented Cheese
and coated with a delicate Champagne Sauce

☪ Tomato Tarte

with Glazed Goats Cheese and Shaved Radish

SOUPS & SALADS

Creamy Butternut Squash Soup

garnished with Chives and drizzled with Sour Cream

☉ Baked Potato and Cheddar Cheese Soup

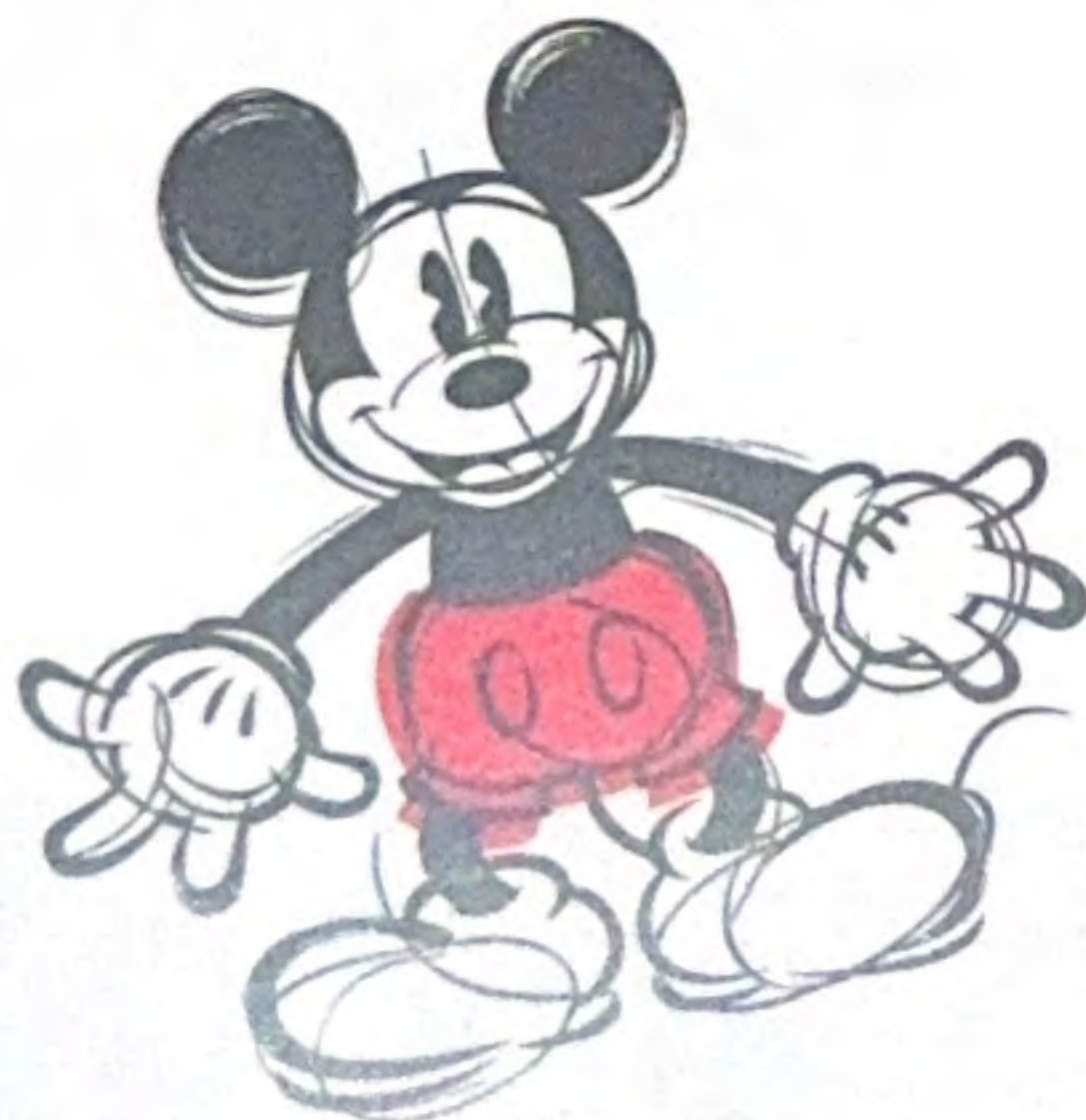
with Bacon Bits and Chives

☉ ☪ ☪ Arugula Leaves

with Red Beets, Orange Segments and
Marinated White Beans with Mustard Dressing

☉ Chicken and Walnut Salad

Craisins, Red Onions and a Cranberry Dressing



BREAD SERVICE

Garlic and Herb Foccacia

with a Roasted Garlic Dip

† 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.

MAIN COURSE

Pennette Bolognese

Pennette Pasta mixed with a rich Bolognese Sauce Garnished with shaved Parmigiano-Reggiano and Toasted Garlic Ciabatta

A Pinot Grigio with natural accents of citrus and lemon grass

‡ Grilled Tuna Steak

with Fingerling Confit, Caponata, Sun-dried Tomato Pesto, and Aioli

Chardonnay with creamy flavors of buttered toast and honey

● Lemon-Thyme Marinated All-Natural Chicken Breast

on top of Sour Cream Mashed Potatoes, Roasted Root Vegetables and Grain Mustard Jus

A soft and smooth Merlot with fruity flavors

Herb-Crusted Pork Chop

Roast Pork Chop brushed with Dijon Mustard and crusted with Herbed Breadcrumbs served with Sun-dried Tomato Risotto and a Borolo Wine Sauce

A zesty, fresh, crisp Sauvignon Blanc

‡ Ginger-Teriyaki dusted Angus Beef Tenderloin

served on Wasabi Mashed Potatoes with Bok Choy and a Tamarind Barbecue Reduction

The lovely Shiraz with generous amounts of dark fruits



🍴 VEGETARIAN

Black Bean Chipotle Cakes

over Corn Kernels and Brown Rice topped with Tomato-Cilantro Salsa

Sesame Halloumi Parcels

with Sweet Potato Tahini Mash and Roasted Cherry Tomatoes

🍴 LIGHTER NOTE OFFERINGS

● Jumbo Shrimp Salad

Poached Tiger Shrimp tossed in a Lemon Olive Oil, served on diced Cucumber, Egg and Red Onion and Garnished with Roquette Leaves

●🍴 ‡ Grilled Grain-fed Sirloin Steak

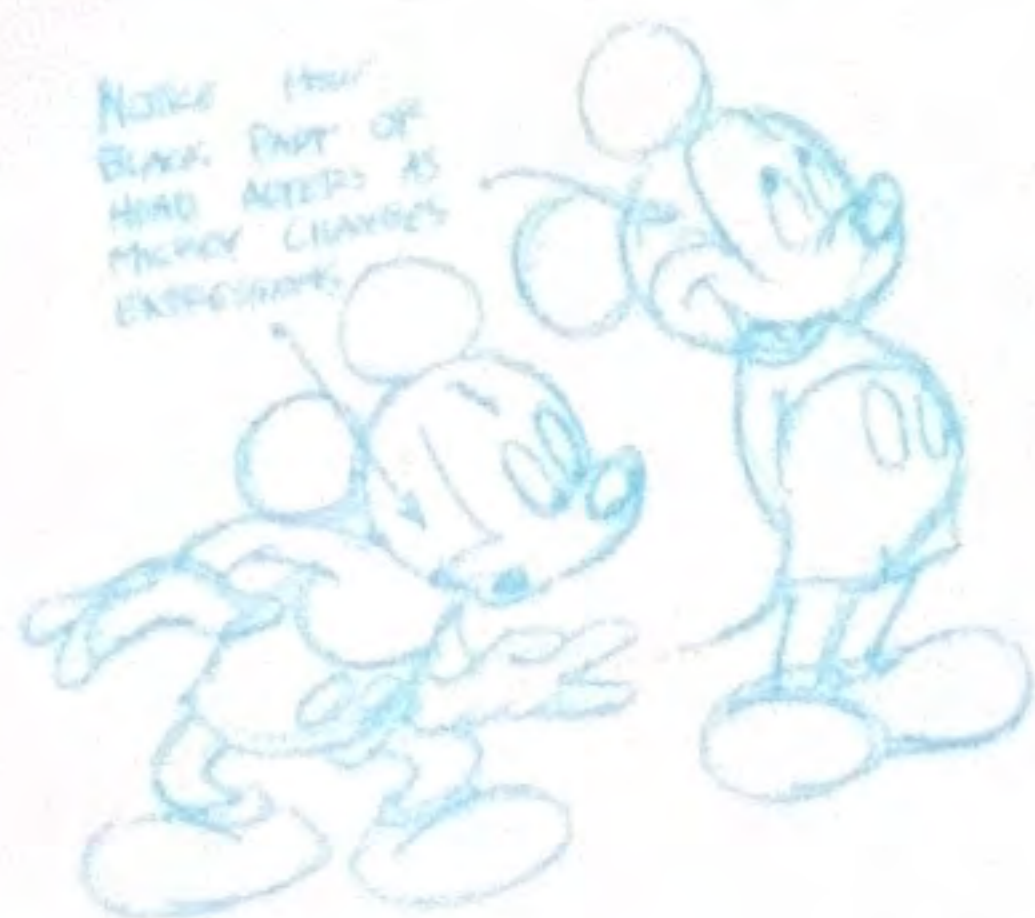
●🍴 Slow-Roasted Breast of Chicken

●🍴 Oven-Baked Filet of Salmon

The above three entrées are served with Garden Vegetables and your choice of Steamed White Rice or Baked Potato

🍴 Vegetarian/Lighter Note Offerings

Notice How Black Part of Head Adds AS Mickey CLASSIC'S EXPRESSIONS



🍴 Gluten Free 🍴 Dairy Free

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SPECIALTY DRINKS

(Available at an additional cost)

COFFEE

Espresso
Cappuccino



Caramel Pecan Chai
Oregon Chai, Caramel Pecan Syrup, Steamed Milk

Tiramisù Mocha Latte
Tiramisù Syrup, Chocolate Sauce, Espresso, Steamed Milk

ADVENTUROUS AFTER-TINING

Espresso Martini
Absolut Vanilla, Godiva White Chocolate Liqueur,
Frangelico, Espresso

Crème Brûlée
Grey Goose, Baileys Irish Cream, Amaretto, Caramel Syrup, Half & Half

SELECTION

RumChata
Baileys Irish Cream
Sambuca
Grand Marnier 100 Cuvée
Hennessy V.S.
Courvoisier V.S.O.P.
Remy Martin X.O.
Grappa Gianduaia

Grappa Fior Di Latte
Tawny Port 10yrs - 20yrs
Knob Creek
Woodford Reserve
Johnnie Walker Odyssey
Glenmorangie Signet



DESSERTS

● **Crunchy Walnut Cake**
Dark Chocolate Mousse and Raspberry Coulis

Chocolate Fudge Cheesecake
creamy Vanilla Cheesecake with a Chocolate Fudge base

Cookies 'n Cream Sundae
Cookies & Cream Ice Cream with Chocolate Sauce
and Chocolate Chip Cookies

Apple Crumble Rice Pudding
with Vanilla Bean Ice Cream

SIGNATURE DESSERT

Lemon Icebox Pie
served with Lemon Curd and Berry Crème

NO SUGAR ADDED DESSERT

Deconstructed Carrot Cake
a classic Carrot Cake with a twist

● Gluten Free ● Dairy Free

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

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