



SPECIALTY DRINKS

(Available at an additional cost)

JUICE 'N' GO

JUICE TONIC Apple/Banana/Kale/Spinach/Chia Seed/Spirulina

X-PRESS Strawberry/Avocado/Mint/Red Beet/Apple/Goji Berries

SOUPS

FRENCH LENTIL SOUP

with Vegetables and Spiced Sausage served with a Crusty, Warm Baguette

MEXICAN TORTILLA SOUP

with Black Beans and Fried Tortillas

SALADS

CRISP ROMAINE LEAF SALAD

Tossed with Cherry Tomatoes, Sliced Red Onions, Cucumber and Carrots, served with a choice of Grilled Chicken Breast or Grilled Salmon Filet

AHI TUNA NIÇOISE

with Haricot Vert, Fingerling Potatoes, Niçoise Olives, Eggs, Black Pepper, and a Dijon Mustard Dressing

SIGNATURE GIN AND TONIC

The Botanist/Fever Tree

SALTED STITCH (Non-Alcoholic)

Coconut Cream/Pineapple/Hawaiian Salted Caramel/fresh Lemon Juice

SMALL PLATES

SLICED SERRANO HAM

with Manchego Cheese and Tomato Bread

FRIED CALAMARI

with Aioli, Lemon and Cherry Peppers

MARINATED STEM ARTICHOKE

with Arugula, Cherry Tomatoes, and Basil-Lemon Vinaigrette

CHEF'S RECOMMENDATIONS

TOMATO-GLAZED MEATLOAF

with Smashed Yukon Potatoes, Buttered Carrots, Green Beans and Gravy

GRILLED FILET OF HALIBUT

with a White Wine Tomato, Olive, and Garlic Reduction served with Saffron Rice

SMOOTHIES

Chocolate/Strawberry/Vanilla/Passion Fruit

DASANI*/ SMARTWATER*

SAN PELLEGRINO*/ EVIAN*

BURGERS

THE CLASSIC

Bar-Grilled 1/2 lb Angus Beef on Toasted Brioche Bun with American Cheddar, Iceberg Lettuce, Tomatoes, and Red Onions served with Coleslaw and French Fries

LAMB KOFTA BURGER

Ground Lamb and Beef with Onions, Garlic, Parsley and Spices on a Toasted Ciabatta Bun with Babaganoush, Pepper and Onion Relish, Feta cheese and French Fries

THE IMPOSSIBLE* CHEESEBURGER

Plant-based Burger on Toasted Brioche Bun with Plant-based Cheddar, Iceberg Lettuce, Tomatoes, and Red Onions served with a Roasted Garlic Aioli and French Fries

PASTA

PENNE RIGATE

with Ricotta, Spinach and Mascarpone Cream

FETTUCCINE

with Roasted Chicken Breast, Heirloom Tomato Sauce and Pecorino Cheese

DESSERT

WARM HAZELNUT CHOCOLATE MOLTEN CAKE

served with rich Chocolate Sauce and Vanilla Ice Cream

PECAN PIE

Butterscotch Sauce and Whipped Cream

FRESH STRAWBERRY MILLE FEUILLE

layers of Puff Pastry Crust, Vanilla Pastry Cream and fresh Strawberries

ITALIAN STYLE ICE CREAM SUNDAE

Dulce de Leche Ice Cream, Biscotti Crumble, Caramel Sauce and Whipped Cream

NO SUGAR ADDED LEMON POPPY SEED CAKE

served with Mixed Berries

FOR CHILDREN OF ALL AGES

Choices come with an offering of Mashed Potatoes or French Fries

all dishes served with Vegetable of the Day

MEXICAN PIZZA

with Mozzarella Cheese

DEEP-FRIED CHICKEN TENDERS

with Barbecue Sauce

DISNEY CHECK MEAL

served with choice of Low Fat Milk or Water

ENTRÉE: Grilled Beef Tenderloin, Green Beans, Shredded Carrots and Smashed Potatoes

DESSERT: Fruit Cup



Vegetarian



Does not contain Animal Meat, Dairy, Eggs or Honey



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.

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.