



## APPETIZERS

   **SLICED SMOKED SALMON**  
with Lemon and a Honey-Mustard Dill Sauce

**BEEF EMPANADAS**  
with Red Chimichurri

**MIXED SALAD**  
with Iceberg, Spinach, Cherry Tomatoes, Cucumbers, Red Onions and Carrots with a choice of Dressing: Raspberry, Balsamic, Ranch, Italian Vinaigrette


## FROM THE KETTLE

a hearty portion served in individual crocks

**SEAFOOD AND CHICKEN GUMBO WITH CORNBREAD**  
**LEEK AND POTATO SOUP WITH SODA BREAD**



## ENTRÉES

**PENNETTE PASTA**  
with Tomato-Basil Provençal Sauce, Goat Cheese and a Spinach Pesto

 **GRILLED SALMON SALAD**  
Grilled Salmon Filet on tossed Iceberg, Citrus-Marinated Couscous, Spinach, Artichokes, Tomatoes and Cucumbers

**MUFFULETTA SANDWICH**  
Olive Salad, Genoa Salami, Mortadella and Provolone Cheese on Muffuletta Bread served with a side of Chips

**CHICKEN CAESAR SALAD**  
Marinated, Roasted Chicken Breast served with crisp Romaine Leaves, a creamy Caesar Dressing, Sea Salt Croutons and shaved Parmesan

  **SLICED ROASTED BEEF SIRLOIN**  
Roasted Beef Sirloin served with a double Baked Potato, Green Beans, and a Thyme Red Wine Jus

## DESSERTS

**COOKIES 'N CREAM CHEESECAKE**  
layered on a Chocolate Graham Cracker Crust with Whipped Cream

**CARROT CAKE**  
layered with Lemon Cream Cheese

**WELCOME ABOARD SUNDAE**  
Vanilla Bean Ice Cream with Pecan Caramel Cupcake Bites, Butterscotch Sauce and Whipped Cream


## NO SUGAR ADDED DESSERT

**CHOCOLATE MARQUISE BOMBE**  
rich Chocolate Mousse with Raspberry Sauce



## CHILDREN'S SELECTION

entrées served with fresh Vegetables and Steak Fries


**MICKEY'S MAC "N" CHEESE**  
**GOLDEN CHICKEN STRIPS WITH BARBECUE SAUCE**  
**MINNIE'S MINI BURGER**

 **MICKEY CHECK MEAL**  
Grilled Chicken Breast with Roasted Red Skin Potatoes and steamed Carrots and fresh Watermelon served with a choice of Low Fat Milk or Water

 Vegetarian/Lighter Note Offerings

 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.