



## 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

#### BRUNSWICK STEW

with Pulled Pork, Fresh Corn, Potato and Tomato

#### ROASTED CAULIFLOWER SOUP

with Cumin Spice and Toasted Sesame Seeds

### 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

#### TOSSED COBB SALAD

Chopped Cucumber, Tomatoes, Avocado, Eggs, and Red Onions, with Turkey, Bacon, Romaine and Iceberg Lettuce with Blue Cheese Dressing

### SIGNATURE GIN AND TONIC

The Botanist/Fever Tree

### SALTED STITCH (Non-Alcoholic)

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

### SMALL PLATES

#### MARINATED INDONESIAN BEEF SATAY SKEWERS

with Peanut Sauce and Pickled Cucumber

#### SHRIMP CEVICHE

with fresh Lime, Jalapeño and Sweet Potato

#### TOMATO AND MOZZARELLA BRUSCHETTA

on Toasted Italian Bread with Basil Oil

### CHEF'S RECOMMENDATIONS

#### CHURRASCO STEAK

with Yellow Rice, Fried Plantains and Chimichurri

#### LEMON MARINATED SPICED COD FILET

with Tagine Broth, Cracked Wheat and Charmoula

### 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

#### BAR GRILLED TURKEY BURGER

with melted Mozzarella Cheese, Marinara Sauce and Pickled Bell Peppers and Onions on Toasted Ciabatta served with Homemade Rosemary Potato Chips

#### 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

#### FARFALLE PASTA

served with Sautéed Mushrooms, Sun-dried Tomatoes and a light Italian Parsley Prosecco Cream Sauce

#### BUCATINI ALL'AMATRICIANA

Bucatini Pasta served in a Tomato Sauce with Grilled Salami and Pecorino Cheese

### DESSERT

#### WARM VIENNESE APPLE STRUDEL

served with Cinnamon Anglaise and Vanilla Ice Cream

#### CHOCOLATE VANILLA RASPBERRY CHEESE TART

with Vanilla Crème Patisserie and Chocolate Crème

#### CITRUS ALMOND CAKE

served with Orange and Strawberry Salad with Lemon Crème (dairy free without the Lemon Crème)

#### THE MICKEY FUNNEL SUNDAE

Vanilla Ice Cream, Kit Kat Chunks and Chocolate Sauce with Whipped Cream

#### NO SUGAR ADDED ESPRESSO CAKE

filling of Mascarpone Cheese and soaked Espresso Sponge on a Coffee Crème Sauce

### FOR CHILDREN OF ALL AGES

Choices come with an offering of Mashed Potatoes or French Fries

all dishes served with Vegetable of the Day

#### BARBECUE CHICKEN PIZZA

with Cheddar Cheese

#### DEEP-FRIED CHICKEN TENDERS

with Barbecue Sauce

#### DISNEY CHECK MEAL

served with choice of Low Fat Milk or Water

**ENTRÉE:** Spaghetti and Turkey Meatballs with Marinara Sauce, Garden Salad

**DESSERT:** Apple Slices



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.