



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

CREAM OF ROASTED PARSNIP SOUP


with Honey Brioche Croutons

TOMATO CHORIZO AND CHICKPEA SOUP

with Yellow Rice

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

ROASTED SALMON SALAD

on New Potato, Spinach, Watercress, Green Onion and Endive Salad Tossed in a Lemon-Tarragon Shallot Dressing

DESSERT

WARM APPLE FRITTERS

served with Caramel Sauce and Vanilla Ice Cream

CHERRY LATTICE TART

Cherry Compote filling with Whipped Cream

CARAMEL PECAN CHEESECAKE

Vanilla Cheesecake filling with Caramel Crème and Caramelized Pecans

BANANA SPLIT SUNDAE

Strawberry, Vanilla and Chocolate Ice Cream with fresh Bananas, Strawberry Compote and Whipped Cream

NO SUGAR ADDED BAKED VANILLA YOGURT

glazed with Mango Purée

SIGNATURE GIN AND TONIC

The Botanist/Fever Tree

SALTED STITCH (Non-Alcoholic)

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

SMALL PLATES

SHRIMP WONTONS

with Chili, Cilantro and Cucumber served with a Lemon Grass, Soy Dressing

BRAISED ITALIAN MEATBALLS

on Polenta with Tomato Sauce and White Balsamic Pickled Cipollini Onions

MARINATED SALMON TARTAR

with Cucumber and Green Asparagus

CHEF'S RECOMMENDATIONS

ROSEMARY-ROASTED LAMB LEG

with Fondant Potato, Broccoli and a Red Wine Rosemary Lamb Jus

THYME RED WINE BRAISED BEEF SHORT RIBS

with Potato Purée and Roasted Carrots

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

KOREAN GOCHUJANG BURGER

Bar-Grilled 1/2 lb Angus Beef on Toasted Brioche Bun with Kimchi, crisp Onions and Gochujang served with Vegetable 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

RADIATORE ARRABBIATA

Tossed in a spicy Tomato Sauce with Olives and Fresh Herbs

PAPPARDELLE BOLOGNESE

with Parmigiano-Reggiano

FOR CHILDREN OF ALL AGES

Choices come with an offering of Mashed Potatoes or French Fries

all dishes served with Vegetable of the Day

THREE CHEESE PIZZA

with Mozzarella, Cheddar and Parmesan Cheese

DEEP-FRIED CHICKEN TENDERS

with Barbecue Sauce

DISNEY CHECK MEAL

served with choice of Low Fat Milk or Water

ENTRÉE: Turkey Meatloaf with Carrot Ketchup, Broccoli Florets, and Grilled Zucchini

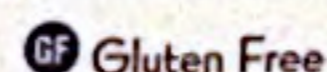
DESSERT: Fruit Cup



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.