

Specialty Cocktails

RED CARPET

*Jim Beam, Cranberry Juice,
fresh Lime Juice*

TUXEDO

*Ketel One, Chambord,
and Moët Ice*

STAR-NIGHT

*Passion and Pineapple Fruit
Juice, Strawberry Purée,
and Club Soda
[Non-Alcoholic]*

Appetizers

AGED PROSCIUTTO ^{GF} [‡]

served with Sun-dried Tomatoes, Parmesan Cheese, and Roasted Garlic

MARINATED TIGER SHRIMP ^{GF}

with Celery Hearts and Rémoulade

LIGHTLY BREADED BAKED EGGPLANT

*filled with Sweet Ricotta and Mozzarella, served on Toscano Sauce
and drizzled with Aged Balsamic*

OYSTERS ROCKEFELLER ON THE HALF SHELL

with Spinach, Onions and Bacon, topped with Buttered Breadcrumbs

Soups & Salads

BRAISED OXTAIL SOUP

with Spinach and Roasted Garlic Tortelloni

WHITE ONION SOUP

with Caraway and Smoked Salmon

LEMON-FENNEL SALAD ^{GF} [‡]

with Green Peas, Smoked Salmon, Smoked Trout, and Crème Fraîche

BEEFSTEAK TOMATO AND VIDALIA ONION SALAD ^{GF}

with Baby Greens, Spring Onions, and a Cabernet Wine Vinaigrette

Bread Selection

SOURDOUGH BREAD

Roasted Red Pepper 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

OVEN-BAKED LOBSTER TAIL ●

*with Sun-dried Tomato, Lemon-Pesto Mash, and Roasted Asparagus
ZD Chardonnay Napa Valley California, USA*

ROASTED RED SNAPPER ●

*served on a bed of Fennel, Olives, Sweet Peppers, and Yukon Gold Potato Ragoût with Saffron Broth
Baccorosa Zonin Rosé Piedmont, Italy*

FETTUCCINE WITH PARMESAN CRUSTED CHICKEN

*Chicken encrusted in Parmesan Cheese with Sweet Peppers and Mushrooms in a Cheddar Cheese Sauce
Pinot Grigio Santa Margherita Trentino Adige, Italy*

PAN-SEARED VENISON MEDALLIONS ‡

*with Marinated Red Cabbage, Potato Croquettes, and a Port Wine and Juniper Reduction
La Crema Pinot Noir Sonoma Coast California, USA*

OVEN-ROASTED PORK TENDERLOIN ‡ GF

*over Creamy Cheese Polenta with Sautéed Wild Mushrooms and Merlot Reduction
Murphy-Goode Merlot Sonoma County California, USA*

Vegetarian

THAI RED PUMPKIN AND COCONUT CURRY GF

with Steamed Bok Choy and Sticky Rice

GREEN PEA AND FAVA BEAN RISOTTO GF

drizzled with Pesto Sauce and Toasted Pine Nuts

Lighter Note Offerings

SMOKED DUCK BREAST SALAD GF

*Frisée, Lollo Rosso, Radicchio Leaves with Walnuts, and Shredded Apples
topped with Smoked Duck Breast and a Creamy Lemon Dressing*

GRILLED GRAIN-FED SIRLOIN STEAK GF DF ‡

SLOW-ROASTED CHICKEN BREAST GF DF

OVEN-BAKED FILET OF SALMON GF DF

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

Vegetarian

GF Gluten Free DF 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.*

Specialty Drinks

(Available at an additional cost)

Coffee

ESPRESSO

CAPPUCCINO

CARAMEL-PECAN CHAI

Oregon Chai, Caramel-Pecan Syrup, Steamed Milk

TIRAMISÚ MOCHA LATTE

Tiramisú Syrup, Chocolate Sauce, Espresso, Steamed Milk



Adventurous After-Tinis

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 GIANDUIA

GRAPPA FIOR DI LATTE

TAWNY PORT 10 YR – 20 YR

KNOB CREEK

WOODFORD RESERVE

JOHNNIE WALKER ODYSSEY

GLENMORANGIE SIGNET

Desserts

RASPBERRY-VANILLA CRÈME BRÛLÉE

with Lemon Madeleines (Gluten Free without Madeleines)

APRICOT TRIO

Vanilla Cheesecake with Apricot Compote, Apricot Tart-Tatin, and Apricot-infused Cream

CHOCOLATE LAVA CAKE

Served with Double Chocolate Sauce and Vanilla Ice Cream

THE CAPTAIN'S TABLE SUNDAE ●

Mint Chocolate Chip Ice Cream topped with Chocolate Sauce, Whipped Cream, and crunchy Meringues

Specialty Dessert

OLD-FASHIONED APPLE PIE

Served Warm with Vanilla Ice Cream

No Sugar Added Dessert

CHOCOLATE CHEESECAKE

Baked Cheesecake over a Chocolate Chiffon Sponge Base

● Gluten Free ● Dairy Free

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