



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


DISNEY 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

 Meets Disney Nutrition Guidelines for Complete Meals without substitutions.

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.