



SPECIALTY DRINKS

(Available at an additional cost)

SIGNATURE GIN AND TONIC

The Botanist/Fever Tree Mediterranean

SALTED STITCH (Non-Alcoholic)

Coconut Cream/Pineapple/Hawaiian Salted Caramel

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

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

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

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



Vegetarian



Made without 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.