



## 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

#### CUMIN-SPICED RED LENTIL SOUP 🍲

with Cilantro Sour Cream and Fried Pita

#### NEW ENGLAND CLAM CHOWDER

with Oyster Crackers

### 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 🍷

#### HERB-ROASTED CHICKEN SALAD 🍷

Marinated Roasted Chicken with Baby Spinach, Lollo Rossa, Poached Pears, spicy Pecans, Brie and a Shallot-Thyme Vinaigrette

### SIGNATURE GIN AND TONIC

The Botanist/Fever Tree Mediterranean

### SALTED STITCH (Non-Alcoholic)

Coconut Cream/Pineapple/Hawaiian Salted Caramel

### SMALL PLATES

#### ROASTED RED PEPPER ARANCINI 🍲

with Arrabbiata Sauce, Parmigiano-Reggiano and Fried Italian Parsley

#### OLIVE OIL MARINATED TUNA 🍷

Toasted Sea Salt Focaccia, Balsamic Reduction, Aged Pecorino

#### MERGUEZ SAUSAGE

Grilled and served with a Green Onion, Spinach Mash and Roasted Onions

### CHEF'S RECOMMENDATIONS

#### STEAK "FRITES" 🍷🍷

Sirloin Steak with French Fries, Grilled Tomato and Herb Butter

#### WHITE WINE POACHED LEMON SOLE 🍷

with Broccoli Florets, Leeks, Spinach, Peas and Carrots served with an Orange-Cilantro Champagne Vinegar Dressing

### 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

#### THE SOUTHERNER 🍷

Grilled 1/2 lb Angus Beef served on Toasted Sourdough Bun with Pimento Cheese, crisp Red Onions, Bread and Butter Pickles, Iceberg Lettuce served with French Fries

#### 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

#### FETTUCCINE PASTA

with Homemade Meatballs in a Rich Roma Tomato Sauce with Basil and Parmigiano-Reggiano Shavings

#### RICOTTA GNOCCHI QUATTRO STAGIONI 🍲

Gnocchi Tossed in a Light Cream Sauce with Grilled Artichokes, Buffalo Mozzarella, Cherry Tomatoes and Cerignola Olives

### DESSERT

#### WARM PIÑA COLADA BREAD PUDDING

Coconut Florentine Shards and Coconut Ice Cream

#### LEMON MERINGUE PIE

Baked Lemon Custard topped with Meringue Brûlée

#### TRADITIONAL BAKLAVA

layers of Phyllo Pastry and mixed Nuts soaked in a Lemon Honey Syrup

#### CHOCOLATE RING-A-DING SUNDAE 🍷

Dulce de Leche and Chocolate Ice Cream with Caramel Sauce, Chocolate Chips and Whipped Cream

#### NO SUGAR ADDED CHOCOLATE SILK CAKE

served with Strawberry Cream and a brush of Strawberry

### FOR CHILDREN OF ALL AGES

Choices come with an offering of Mashed Potatoes or French Fries  
all dishes served with Vegetable of the Day

#### SAUSAGE PIZZA

with Mozzarella Cheese

#### DEEP-FRIED CHICKEN TENDERS

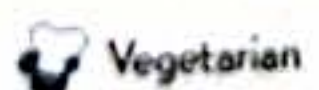
with Barbecue Sauce

#### DISNEY CHECK MEAL

served with choice of Low Fat Milk or Water

ENTRÉE: Baked Cod, Green Beans, Jade Rice

DESSERT: Strawberry Yogurt Parfait



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.