



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 TOMATO SOUP 🍲

served with Mini Brioche

SPLIT YELLOW PEA SOUP

with Sourdough Croutons

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 MARINATED STEAK SALAD 🍴

Grilled Sliced Flank Steak on Chopped Greens with Taco pieces, Avocado, Red Onions, Tomatoes, Cucumber and a Lime-Cilantro Sour Cream Dressing

SIGNATURE GIN AND TONIC

The Botanist/Fever Tree Mediterranean

SALTED STITCH (Non-Alcoholic)

Coconut Cream/Pineapple/Hawaiian Salted Caramel

SMALL PLATES

THAI FISH CAKES

with Sweet Chili Dip and Pickled Cucumber

ROASTED OLIVES WITH ROSEMARY AND FETA CHEESE, SLICED CACCIATORE AND ROASTED BELL PEPPERS

served with Toasted Focaccia

PORTOBELLO MUSHROOM CARPACCIO 🍴 🌱

with Balsamic Reduction, Pecorino Cheese and Frisée Lettuce

CHEF'S RECOMMENDATIONS

MILD CHICKEN BREAST CURRY

with Mango-Papaya Pilau Rice served with Poppadum and Raita

PAN-ROASTED SALMON 🍴 🌱

with Smashed Tarragon Confit Potatoes, Lemon Sun-dried Tomato Butter and a crisp Fennel Salad

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

SOUTHWEST BLACK BEAN BURGER 🍴

Spiced Black Bean Patty on a Toasted Potato Bun served with Guacamole, Pepper Jack Cheese, Fajita Peppers and Onions and Sweet Potato 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

BAKED ZITI PASTA

with Provençal Sauce, Sautéed Pancetta, Chili, Parsley, Garlic and Ricotta Cheese

GEMELLI PASTA 🍴

with Kale, Lemon, Mascarpone Cheese and Walnut Pesto

DESSERT

WARM CHERRY CRÊPES

French Crêpes filled with Cherry Compote served warm with Vanilla Ice Cream

MACADAMIA NUT BROWNIE PIE

surrounded with Vanilla and Raspberry Sauce

CHOCOLATE CRÈME CHOUX BUNS

Profiteroles filled with Chocolate Pastry Crème with a brush of Berry Coulis

THE GOLD RUSH SUNDAE 🍴

Chocolate and Mint Chocolate Ice Cream with Chocolate-Caramel Sauce, Roasted Pecans and Whipped Cream

NO SUGAR ADDED RASPBERRY CRÈME BRÛLÉE 🍴

Garnished with Berries

FOR CHILDREN OF ALL AGES

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

PEPPERONI PIZZA

with Mozzarella Cheese

DEEP-FRIED CHICKEN TENDERS

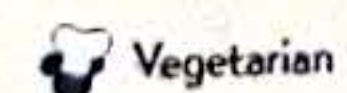
with Barbecue Sauce

🍷 DISNEY CHECK MEAL

served with choice of Low Fat Milk or Water

ENTRÉE: Baked Salmon, Broccoli Florets, 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.