

APPETIZERS

Appetizer for Two

Crab Cakes with Tropical Fruit Salsa and Tequila Aioli,
Sea and Land Grilled Shrimp with Cucumber Salad and
Barbecued Beef Tenderloin Skewer with Creamy Polenta,
and a Taste of our **Creamy Lobster Soup** 16.99

Sea and Land

Grilled Shrimp with Cucumber Salad and
Barbecued Beef Tenderloin Skewer with
Creamy Polenta 11.99

Crab Cakes

with Tropical Fruit Salsa and
Tequila Aioli 10.99

Steamed Mussels

with Cilantro Sofrito, Fennel, Tomatoes,
and Toasted Ciabatta 11.99

Creamy Lobster Soup

made with Chervil and Brandy 7.99

Sweet Corn Chowder

with Smoked Paprika Oil 6.99

Caesar Salad

with Shredded Parmesan and Croutons 6.99

Salad of Golden and Red Beets

with fresh Goat Cheese, Garden Greens,
Toasted Walnuts, and Herb Vinaigrette 8.49

ENTRÉES

Pan-seared Seasonal Catch

with Wild Mushroom and Bay Scallop Risotto, Celery Root Nage,
and Parsley-Truffle Oil 26.99
DeValier, Soave, Veneto

Herb-crusted Halibut

with Fregola Pasta, Chorizo-spiced Tomato Broth
and Roasted Mussels 27.99
*Baileyana Chardonnay,
Grand Firepeak Cuvée, Edna Valley*

Seared Rainbow Trout

with Warm Salad of White Beans, Arugula,
Tomatoes, Crispy Bacon, Aged Balsamic
Vinegar, and Brown Butter 20.99
*Tangent, Ecclestone,
San Luis Obispo County*

Seared Chicken Breast

served over Spaetzle finished with Applewood
Smoked Bacon-Chicken Broth 20.99
*MacMurray Ranch Pinot Noir,
Sonoma Coast*

Seared Scottish Salmon

with Russian Fingerling Potatoes and
Wilted Spinach in a Dijon Cream
with Black Mustard Seed 23.99
*Cupcake Vineyards Chardonnay,
Central Coast*

Grilled Mahi Mahi

with Ragu of Rock Shrimp served on Jasmine Rice
topped with Hearts of Palm 25.99
Rudi Wiest Riesling, Hooked Rhein-Mosel

Wild Mushroom Lasagna

Roasted Wild Mushrooms, Wilted Arugula
and Spinach, Fontina, Parmesan,
Mascarpone, and Ricotta Cheese,
with a Rustic Tomato Ragoût 18.99
Morello, Sangiovese, Toscano Rosso IGT



Grilled New York Strip

served with Roasted Potatoes, Watercress,
and Tomatoes tossed in Caramelized
Shallot Vinaigrette 30.99
*Louis Martini Cabernet Sauvignon,
Central Coast*

Smoked Paprika-dusted Pork Tenderloin

with Hominy and Aged Cheddar Potatoes and
seasonal Stone Fruit Salad 22.99
*Kenwood Vineyards Jack London Zinfandel,
Sonoma County*

DESSERTS

 **A Sweet Ending to Your Celebration . . .** 
The Chocolate Wave*

served with Raspberries 7.99

Brachetto d'Acqui, Banfi Rosa Regale, Piedmont
*Denotes dessert containing alcohol products

Almond Gelato

with Granola-Marshmallow Cookie, Peaches,
and Passion Fruit Sauce 7.99

Butterscotch Crème Brûlée

with seasonal Berries 7.99

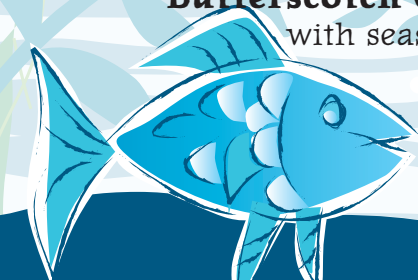
Baileys and Jack Daniel's Mousse*

topped with a Ganache and Chocolate Cigar 7.99
*Denotes dessert containing alcohol products

Cheesecake Napoleon*

with seasonal Fruit Compote 7.99
*No Sugar Added

For our Guests with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.
An 18% service charge is added for parties of 6 or more.



NON-ALCOHOLIC SPECIALTIES

Tinker Bell and Friends or Buzz Lightyear Punch

Minute Maid Light Lemonade Punch served in a souvenir Fairies or Toy Story 3 cup with a glowing Tinker Bell or Buzz Lightyear Clip-on Light 6.49

SPECIALTY DRINKS

Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.25

The Abyss

Skyy Vodka, Bacardi Rum, Blue Curaçao, and Pineapple Juice 8.25

Blue "Glow-tini"

Skyy Infusions Citrus Vodka, Peach Schnapps, Blue Curaçao, Sweet-and-Sour, and Pineapple Juice with a Sugared Rim and souvenir Blue Glow Cube 10.25

Piña Colava

Bacardi Razz Rum blended with Piña Colada Mix and Raspberry Purée 8.25

Captain's Rum Runner

Captain Morgan Original Spiced Rum, Blackberry Brandy, Crème de Banana, and Tropical Juices topped with a float of Myers's Original Dark Rum 8.25

Coral 'Rita

A Margarita with Patrón Añejo Tequila and Cointreau 11.50

DRAFT BEER

Reef Amber 22 oz 7.25

Bud Light 22 oz 6.50

BEVERAGES



Coca-Cola Zero

Diet Coke

Sprite

Minute Maid Light Pomegranate Lemonade

Barq's Root Beer 2.69

WINE LIST



Put a Sparkle in Your Celebration Today!



Paul Cheneau *Lady of Spain Cuvée*, Cava, Spain NV

delicate mousse, hints of apple and apricot and crème with toastiness on the finish 10.00 Gls. 45.00 Btl.

WHITES

	Gls.	Btl.
Fess Parker Riesling, Santa Barbara County	9.00	39.00
Rudi Wiest Riesling, <i>Hooked</i> Rhein-Mosel	9.00	39.00
Kenwood Vineyards Sauvignon Blanc, Sonoma	8.00	35.00
DeValier, Soave, Veneto	8.00	35.00
King Estate Pinot Gris, Oregon	10.00	45.00
Tangent, <i>Ecclestone</i> , San Luis Obispo County	10.00	45.00
Gewürztraminer, Trimbach, Alsace	10.00	45.00
Cupcake Vineyards Chardonnay, Central Coast	9.00	39.00
Baileyana Chardonnay, <i>Grand Firepeak Cuvée</i> , Edna Valley	11.00	49.00

ROSE

Chateau D'Aqueria, Dry Rosé, Tavel	10.00	45.00
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REDS

MacMurray Ranch Pinot Noir, Sonoma Coast	11.00	49.00
Morello, Sangiovese, Toscano Rosso IGT	8.00	35.00
Canyon Road Merlot, California	9.00	39.00
Kenwood Vineyards <i>Jack London</i> Zinfandel, Sonoma County	10.00	45.00
Louis Martini Cabernet Sauvignon, Central Coast	11.00	49.00
Robert Mondavi Cabernet Sauvignon, Napa Valley	13.00	57.00
Black Pearl Vineyards, <i>Oro</i> , Cabernet Sauvignon-Shiraz, Paarl	9.00	39.00
Lasseter Family Winery, St. Emilion Blend Alexander Valley	16.00	69.00

One Disney Wine & Dine Plan Entitlement – bottles only
Two Disney Wine & Dine Plan Entitlements – bottles only