



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

Salad of Golden and Red Beets

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

ENTRÉES

Lobster Ravioli

with Tomatoes, Olives, Capers, and Shaved
Parmigiano-Reggiano Cheese 24.99

Seared Scottish Salmon

with Fennel-Radish Slaw, Green Beans,
and a Citrus Emulsion 20.99

Seared Rainbow Trout

with Warm Salad of White Beans, Arugula,
Tomatoes, Crispy Bacon, Aged Balsamic
Vinegar, and Brown Butter 19.99

**Smoked Paprika-dusted
Pork Tenderloin**

with Hominy and Aged Cheddar Potatoes
and seasonal Stone Fruit Salad 22.99

Seared Chicken Breast

served over Spaetzle finished with Applewood
Smoked Bacon-Chicken Broth 20.99

Caesar Salad 12.99

Add Grilled Chicken Breast 13.99

Add Shrimp 15.99

Grilled Mahi Mahi

with Ragu of Rock Shrimp served on
Jasmine Rice topped with
Hearts of Palm 22.99

Wild Mushroom Lasagna

Roasted Wild Mushrooms, Wilted Arugula
and Spinach, Fontina, Parmesan,
Mascarpone, and Ricotta Cheese,
with a Rustic Tomato Ragout 18.99

Grilled New York Strip Steak

served with Roasted Potatoes, Watercress,
and Tomatoes tossed in Caramelized
Shallot Vinaigrette 27.99

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

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

Butterscotch Crème Brûlée

with seasonal Berries 7.99

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

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

The Abyss

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

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, Hooked 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, Ecclestone, 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, Grand Firepeak Cuvée, Edna Valley | 11.00 | 49.00 |

ROSE

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

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| 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 Jack London 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, Oro, 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