



Keep Your Elbows
Off The Table

Non-Alcoholic Specialties

Glowing Character Punch

Minute Maid Light Lemonade
Punch served in a souvenir
cup with a glowing Disney
Character Light 6.49

Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt
blended with Odwalla Berries
GoMega (an excellent source
of Omega-3) 4.69

Flavored Sodas

Coke blended with Vanilla or
Cherry Flavors 3.19
Unlimited Refills!

Mickey's Bee Bop Drink

Delicious Cherry-flavored Sprite
with Dad's Glowing Electric
Ice Cubes served in a
souvenir cup 5.99

Root Beer or Coke Float 4.69

Milk Shakes and Malts 4.99

Appetizers

Aunt Annie's Seafood Salad

Lump Blue Crab, Bay Scallops, and Shrimp tossed in
Citrus Vinaigrette served on seasonal Greens 9.99

Chicken Noodle Soup

Hearty mixture of Chicken, Vegetables,
and Egg Noodles 6.49

Blue Claw Crab Cake

Lump Crab Cake served in Succotash with
Chili Sauce and Crispy Onions 8.49

Cousin Amy's Iceberg Lettuce Wedge

Blue Cheese Dressing, Bacon, and Chives 5.49

Beer-battered Onion Rings For Two

served with Horseradish Sauce 7.99

Entrées

A Sampling of Mom's Favorite Recipes

Crispy-fried Chicken, Fork Tender Pot Roast, and
Traditional Meatloaf with all the fixings 19.99

Grilled Boneless Pork Loin

glazed with Peppered Mushroom Gravy,
with Mashed Potatoes and
Green Beans 20.99

Cousin Barry's Olive Oil-poached Salmon

Mushroom Ragoût and Swiss Chard on
Roasted Garlic Mashed Potatoes 19.99

Char-grilled Butcher Tender Steak

with Red Wine Sauce and Sautéed
Mushrooms, Cheddar Scalloped
Potatoes, and Green Beans 20.99

Uncle Charlie's Grilled Tuna Casserole

Classic creamy Casserole with Egg Noodles,
Peppers, Mushrooms, Onions, Carrots, and
Celery topped with Grilled Tuna Steak and
crunchy Bread Crumbs 17.49

Uncle Dana's Artichoke and Ricotta Agnolotti

Pearl Pasta with Roasted Zucchini
and Crookneck Squash with
spicy Tomato Broth 16.99

Dad's Traditional Meatloaf

Blend of Beef and Pork topped with Tomato
Glaze served with Mashed Potatoes
and Green Beans 14.99

Aunt Liz's Golden Fried Chicken

served with Mashed Potatoes, Chicken
Gravy, and Southern Greens 15.99

Mom's Old-fashioned Pot Roast

slow-cooked 'til fork tender served with
Mashed Potatoes, Carrots, Celery,
and Onions 17.99

Desserts

Dad's Brownie Sundae

Brownie with Vanilla Ice Cream, Hot Fudge, and Caramel Topping 5.99

No Sugar Added Cheesecake

topped with fresh Whipped Cream
and Strawberry Sauce 5.49

50's Boston Cream Parfait

Layers of Chocolate Fudge,
Vanilla Cream, and Pound Cake
topped with Whipped Cream 5.49

Seasonal Cobbler 5.49

À la mode 7.49

Ice Cream Sundaes 4.99

S'mores 4.79

From Dad's Liquor Cabinet

Our Family's Glowing Drinks
served with Dad's
"Experimental Electric Ice Cubes"

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 10.50

Dad's Electric Lemonade

Dad whips up an electrifying blue drink with Bacardi Rum, Skyy Vodka, Blue Curaçao, Sweet-and-Sour, and Sprite 10.50

Mowie Wowie

Dad brought this drink back from the Pacific—Parrot Bay Coconut Rum, Melon Liqueur, Peach Schnapps, Orange Juice, and Pineapple Juice 10.50

Grandma's Picnic Punch

Grandma concocted a wonderful drink for the family picnic—Skyy Vodka, Peach Schnapps, Crème de Cassis, Light Lemonade, and Pineapple Juice 10.50

Dad's Cocktails

Patrón Platinum Margarita

Patrón Silver Tequila, Cointreau, Lime Juice, and Sweet-and-Sour 10.50

Ultimate Long Island Iced Tea

Bacardi Superior Rum, Teaka Sweet Tea Vodka, Hendrick's Gin, Cointreau, and Sweet-and-Sour with a splash of Coca-Cola 9.50

Bottled Beer

Budweiser (16 oz) 5.75
Coors Light 4.50
Miller Lite 4.50
Samuel Adams 5.75
Heineken 5.75
Corona 5.75
Corona Light 5.75
Stella Artois 6.75

Draft Beer

Bud Light 5.25
Yuengling 6.00
Blue Moon 6.00
Samuel Adams Seasonal 6.00

Champagne

🍷 **Paul Cheneau Lady of Spain Cuvee, Cava, Spain**
↪ delicate mousse, hints of apple and apricot and crème with toastiness on the finish ↪
10.00 45.00

Whites

- 🍷 **Dr. Loosen, Dr. L. Riesling, Mosel**
↪ crisp flavors of white peaches and green apples, bright and refreshing clean finish ↪
9.00 39.00
- 🍷 **Casa Grande Pinot Grigio delle Venezie, Veneto**
↪ light, fresh floral and mineral aromas with refreshing flavors of citrus and green apple, and a clean fresh lemon zest finish ↪
9.00 39.00
- 🍷 **Infamous Goose Sauvignon Blanc, Marlborough**
↪ intense aromatics of lime, grapefruit, herbs, fresh apples with racing acidity on the palate ↪
9.00 39.00
- 🍷 **Tangent Eccelstone, San Luis Obispo County**
↪ aromatics and flavors of grapefruit, passion fruit, green apple, and lemon and has a good grassy structure of minerals and lively acidity ↪
10.00 45.00
- 🍷 **Fess Parker Chardonnay, Santa Barbara County**
↪ typical apple and pear aromas with notes of orange blossom and vanilla mingle well with hints of oak ↪
9.00 39.00
- 🍷 **Dan Aykroyd Discovery Series Chardonnay, Sonoma County**
↪ citrus, melon and vanilla, well-balanced, creamy, and soft with a lingering fruitiness ↪
12.00 53.00

Rose

🍷 **Kenwood Vineyards Yulupa White Zinfandel, California**
↪ fresh red berry, citrus, and melon flavors and aromas rounded out with subtle hints of nutmeg and clove ↪
8.00 35.00

Reds

- 🍷 **MacMurray Ranch Pinot Noir, Sonoma Coast**
↪ raspberry and cherry cola aromas and flavors are balanced in a silky and long elegant finish ↪
11.00 49.00
- 🍷 **Canyon Road Merlot, California**
↪ black cherry and juicy plum notes, balanced with a round velvety texture ↪
9.00 39.00
- 🍷 **Rosenblum Vintner's Cuvee Zinfandel, California**
↪ juicy with raspberry, cherry, and blackberry aromas with vanilla nuances ↪
9.00 39.00
- 🍷 **Francis Ford Coppola Rosso Shiraz, California**
↪ ripe and lush berry fruit flavors and medium tannins, rich concentration, yet balanced by a spicy finish ↪
8.00 35.00
- 🍷 **Cupcake Vineyards Cabernet Sauvignon, Central Coast**
↪ aroma and flavors of blackberry, dark cherry, and plum, mocha and toasty oak, soft tannins and long silky finish ↪
9.00 39.00
- 🍷 **Louis Martini Cabernet Sauvignon, Sonoma Valley**
↪ layers of red cherry, blackberry and fresh sage with notes of chocolate and vanilla ↪
10.00 45.00

🍷 **One Disney Wine & Dine Plan Entitlement - bottles only**