

# CAP'N JACK'S RESTAURANT

## 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

## APPETIZERS

### Peel-n-Eat Shrimp For Two

with Traditional Cocktail Sauce 13.99

### Smoked Trout Fillet and Horseradish Cream

Caperberries, Sliced Red Onions,  
Lemon, and Toast Point 8.99

### Spinach and Artichoke Dip

served with Tortilla Chips 7.49

### Hearty Vegetable Soup 3.99

### Mixed Greens Salad

choice of Ranch Dressing  
or Papaya Vinaigrette 5.49

### New England Clam Chowder 5.49

### Caesar Salad 5.49

## ENTRÉES

### Jumbo Lump Crab Cakes

with Cajun Mustard Aioli, Green Asparagus Tips,  
and Roasted Garlic Butter Red Skin Potatoes 23.99

☛Kenwood Vineyards Sauvignon Blanc, Sonoma County☛

### Today's Chef Recommendation

Ask your server about today's selection Market Price

### Roast Chicken Breast

with Sherry Wine Sauce, Red Skin Mashed Potatoes,  
and seasonal Vegetables 17.99

☛Coppola Diamond Series Merlot, California☛

### Penne Pasta Alfredo with Blue Crab Meat 19.99

With Grilled Chicken Breast 18.99

With Salmon Fillet 19.99

With Shrimp 18.99

☛Vista Point Chardonnay, California☛

### Old-fashioned Beef Pot Roast

with Red Skin Mashed Potatoes and  
seasonal Vegetables 17.99

☛Estancia Cabernet Sauvignon, Paso Robles☛

### Baked Salmon Fillet

with Citrus-Caper Butter Sauce,  
Buttered Steamed Potatoes, and  
seasonal Vegetables 19.99

☛Casa Grande Pinot Grigio delle Venezie, Veneto☛

### Caesar Salad with Blue Crab Meat 15.99

With Salmon Fillet 16.49

With Shrimp 14.49

With Chicken 12.99

☛Rudi Wiest Hooked Riesling, Nahe☛

### Shrimp and Penne Pasta

in a creamy Lobster Sauce 18.99

☛Vista Point Chardonnay, California☛

### Penne Pasta Alfredo 13.99

☛Vista Point Chardonnay, California☛

An 18% service charge is added for parties of 6 or more.



# CAP'N JACK'S RESTAURANT

## JACK'S SPECIALTIES

### 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

### Strawberry Margarita

A classic at Cap'n Jack's since 1975, served with 1800 Reposado 8.25

### Cap'n CoLAVA

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

### Marina Margarita

Sauza Gold and a splash of Grand Marnier served on the rocks 9.50

### Fuzzy Captain

Captain Morgan Spiced Rum, Peach Schnapps, Piña Colada Mix, and a splash of Orange Juice served frozen 8.50

### Patrón Añejo Margarita

Patrón Añejo Tequila, Cointreau, and a splash of Grand Marnier 11.75

## DRAFT BEER

Bud Light 5.25

Yuengling or Samuel Adams Seasonal 6.00

## BOTTLED BEER

### Domestic

Miller Lite or Coors Light 4.50

### Specialty

Samuel Adams, Heineken, Corona, or Corona Light 5.75

## BOTTLED WATER

Evian 330 mL 4.50

## BEVERAGES

*Coca-Cola*, Diet Coke, Sprite, Barq's Root Beer, Minute Maid Light Pomegranate Lemonade 2.69

## FROM THE VINE

### Banfi Rosa Regale, Brachetto d'Acqui DOCG, Piedmont

☞slightly sweet red sparkling wine with rose petal aromas and strawberries, raspberries and cranberries on the palate☞  
12.00 53.00

### Rudi Wiest *Hooked* Riesling, Nahe

☞dry style, honeysuckle on the nose with tangy lime and lemon, ripe green apples and white peaches with a floral and spicy frame☞  
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

### Kenwood Vineyards Sauvignon Blanc, Sonoma County

☞lively varietal aromas of Meyer lemon, freshly cut herbs, and honeydew melon, fresh and crisp with a lingering finish☞  
8.00 35.00

### Vista Point Chardonnay, California

☞aromas of green apple, pear, and citrus showing ripeness of fruit that provides a rich creamy texture☞  
9.00 39.00

### William Hill Chardonnay, Central Coast

☞tropical fruit and buttery pear aromas overlay a smooth creamy texture☞  
9.00 39.00

### Edna Valley Vineyard, Pinot Noir, Edna Valley

☞subtle cola and perfume nuances with hints of rose petal, caramel, and forest floor weave through the jammy red fruit core☞ 9.00 39.00

### Coppola *Diamond Series* Merlot, California

☞black currant and juicy plum notes, balanced with a round and velvety texture☞  
10.00 45.00

### Canyon Road Merlot, California

☞plum and black cherry aromas are at the center of a rich bouquet that is complemented by slight oak and vanilla tones☞  
9.00 39.00

### Kenwood Vineyards *Jack London* Zinfandel, Sonoma County

☞ripe aromas of raspberry and strawberry blended with notes of chocolate-covered cherries and white pepper; rich viscous body with red fruit flavor and a long finish☞  
10.00 45.00

### Estancia Cabernet Sauvignon, Paso Robles

☞full-bodied flavors of cassis and dark cherry, elegant and smooth texture provide for a lavish 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