

APPETIZERS

Appetizer for Two

Crab Cakes with Tropical Fruit Salsa and Tequila Aioli,
Crispy-fried Shrimp with a Jicama Slaw and Spiced Rémoulade,
and a Taste of our **Creamy Lobster Soup** 16.99

Crispy-fried Shrimp
with a Jicama Slaw and
Spiced Rémoulade 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 Tarragon and Brandy 7.99

Seasonal Soup
Chef inspired creation 6.99

Caesar Salad
with Shredded Parmesan and Croutons 7.49

Fish Tostadas
with Napa Cabbage, Avocado-Cilantro Cream,
and fresh Lime 8.99

ENTRÉES

Pan-seared Sustainable Seasonal Catch
on Lemon and Pea Risotto with Bay Scallops and Citrus Oil Market Price
↔DeValier, Soave, Veneto↔

Lobster Ravioli
with Rock Shrimp, fresh Tarragon,
and Lobster Cream 26.49
↔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 19.99
↔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 Black Rice, Fennel, and
Cardamom-Cashew Butter 22.99
↔Cupcake Vineyards Chardonnay,
Central Coast↔

Grilled New York Strip Steak
served with Horseradish Smashed Potatoes
and Market Fresh Vegetables 31.99
↔Louis Martini Cabernet Sauvignon,
Sonoma Valley↔

Mushroom Phyllo Crisp
Roasted Mushrooms, Wilted Arugula,
Aged Cheeses, and a Rustic
Tomato Ragoût 18.99
↔Banfi Chianti Superiore DOCG, Tuscany↔

Grilled Mahi Mahi
with Rock Shrimp, Hearts of Palm,
Jasmine Rice, Cilantro, and a
Coconut-Lime Sauce 24.99
↔Dr. Loosen, Dr. L. Riesling, Mosel↔

Roasted Pork Chop
on Hominy Mash with Wild Mushrooms,
Broccoli Rabe, and Apricot Glaze 25.99
↔Kenwood Vineyards Jack London Zinfandel,
Sonoma County↔

DESSERTS

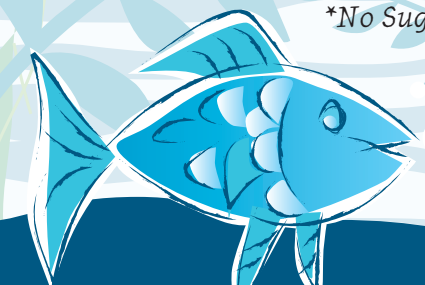
The Chocolate Wave*
served with Raspberry Gelato 7.99
*Denotes dessert containing alcohol products

Key Lime Mousse
with Roasted Pineapple, Mango Glaze,
and Chocolate Pearls 7.99

Cheesecake Napoleon*
with Berry Compote 7.99
*No Sugar Added

Baileys and Jack Daniel's Mousse*
with a Caramel Crisp 7.99
*Denotes dessert containing alcohol products

Passion Fruit Crème Brûlée 7.99



NON-ALCOHOLIC SPECIALTIES

Glowing Character Punch

Minute Maid Light Lemonade Punch served in a cup with a glowing Disney Character 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 10.50

The Abyss

Skyy Vodka, Bacardi Rum, Blue Curaçao, and Pineapple Juice 8.50

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 10.50

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 8.50

Coral 'Rita

A Margarita with Patrón Añejo Tequila and Cointreau 11.75

DRAFT BEER

Reef Amber 22 oz 7.25

Bud Light 22 oz 6.50

BEVERAGES

Coca-Cola

Coca-Cola Zero

Diet Coke

Sprite

Minute Maid Light Pomegranate Lemonade

Barq's Root Beer 2.69

WINE LIST

SPARKLING

	Gls.	Btl.
Paul Cheneau <i>Lady of Spain Cuvée</i> , Cava, Spain	10.00	45.00

WHITES

Fess Parker Riesling, Santa Barbara County	9.00	39.00
Dr. Loosen, <i>Dr. L.</i> Riesling, Mosel	9.00	39.00
King Estate Pinot Gris, Oregon	10.00	45.00
Kenwood Vineyards Sauvignon Blanc, Sonoma County	8.00	35.00
DeValier Soave, Veneto	8.00	35.00
Trimbach Gewürztraminer, Alsace	10.00	45.00
Tangent <i>Eccelstone</i> , San Luis Obispo County	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

ROSÉ

Kenwood Vineyards <i>Yulupa</i> White Zinfandel, California	8.00	35.00
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REDS

MacMurray Ranch Pinot Noir, Sonoma Coast	11.00	49.00
Banfi Chianti Superiore DOCG, Tuscany	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
Black Pearl Vineyards, <i>Oro</i> , Shiraz-Cabernet Sauvignon, Paarl	9.00	39.00
Lasseter Family Winery, St. Emilion Blend, Alexander Valley	16.00	69.00
Louis Martini Cabernet Sauvignon, Sonoma Valley	10.00	45.00
Robert Mondavi Cabernet Sauvignon, Napa Valley	13.00	57.00

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