

SPECIALTY DRINKS

(Available at an additional cost)

JUICE 'N' GO

JUICE TONIC Apple/Banana/Kale/Spinach/Chia Seed/Spirulina

X-PRESS Strawberry/Avocado/Mint/Red Beet/Apple/Goji Berries

SOUPS

CUMIN-SPICED RED LENTIL SOUP

with Cilantro Sour Cream and Fried Pita

NEW ENGLAND CLAM CHOWDER

with Oyster Crackers

SALADS

CRISP ROMAINE LEAF SALAD

Tossed with Cherry Tomatoes, Sliced Red Onions, Cucumber and Carrots, served with a choice of Grilled Chicken Breast or Grilled Salmon Filet 

HERB-ROASTED CHICKEN SALAD

Marinated Roasted Chicken with Baby Spinach, Lollo Rossa, Poached Pears, spicy Pecans, Brie and a Shallot-Thyme Vinaigrette

FreestyleTravelers.com

SIGNATURE GIN AND TONIC

The Botanist/Fever Tree Mediterranean

SALTED STITCH (Non-Alcoholic)

Coconut Cream/Pineapple/Hawaiian Salted Caramel

SMALL PLATES

ROASTED RED PEPPER ARANCINI

with Arrabbiata Sauce, Parmigiano-Reggiano and Fried Italian Parsley

OLIVE OIL MARINATED TUNA

Toasted Sea Salt Focaccia, Balsamic Reduction, Aged Pecorino

MERGUEZ SAUSAGE

Grilled and served with a Green Onion, Spinach Mash and Roasted Onions

CHEF'S RECOMMENDATIONS

STEAK "FRITES"

Sirloin Steak with French Fries, Grilled Tomato and Herb Butter

WHITE WINE POACHED LEMON SOLE

with Broccoli Florets, Leeks, Spinach, Peas and Carrots served with an Orange-Cilantro Champagne Vinegar Dressing

SMOOTHIES

Chocolate/Strawberry/Vanilla/Passion Fruit

DASANI®/ SMARTWATER®

SAN PELLEGRINO®/ EVIAN®

BURGERS

THE CLASSIC

Bar-Grilled 1/2 lb Angus Beef on Toasted Brioche Bun with American Cheddar, Iceberg Lettuce, Tomatoes, and Red Onions served with Coleslaw and French Fries

THE SOUTHERNER

Grilled 1/2 lb Angus Beef served on Toasted Sourdough Bun with Pimento Cheese, crisp Red Onions, Bread and Butter Pickles, Iceberg Lettuce served with French Fries

THE IMPOSSIBLE™ CHEESEBURGER

Plant-based Burger on Toasted Brioche Bun with Plant-based Cheddar, Iceberg Lettuce, Tomatoes, and Red Onions served with a Roasted Garlic Aioli and French Fries

PASTA

FETTUCCINE PASTA

with Homemade Meatballs in a Rich Roma Tomato Sauce with Basil and Parmigiano-Reggiano Shavings

RICOTTA GNOCCHI QUATTRO STAGIONI

Gnocchi Tossed in a Light Cream Sauce with Grilled Artichokes, Buffalo Mozzarella, Cherry Tomatoes and Cerignola Olives

DESSERT

WARM PIÑA COLADA BREAD PUDDING

Coconut Florentine Shards and Coconut Ice Cream

LEMON MERINGUE PIE

Baked Lemon Custard topped with Meringue Brûlée

TRADITIONAL BAKLAVA

layers of Phyllo Pastry and mixed Nuts soaked in a Lemon Honey Syrup

CHOCOLATE RING-A-DING SUNDAE

Dulce de Leche and Chocolate Ice Cream with Caramel Sauce, Chocolate Chips and Whipped Cream

NO SUGAR ADDED CHOCOLATE SILK CAKE

served with Strawberry Cream and a brush of Strawberry

FOR CHILDREN OF ALL AGES

Choices come with an offering of Mashed Potatoes or French Fries
all dishes served with Vegetable of the Day

SAUSAGE PIZZA

with Mozzarella Cheese

DEEP-FRIED CHICKEN TENDERS

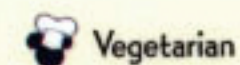
with Barbecue Sauce

DISNEY CHECK MEAL

served with choice of Low Fat Milk or Water

ENTRÉE: Baked Cod, Green Beans,
Jade Rice

DESSERT: Strawberry Yogurt Parfait



Vegetarian



Made without animal meat, dairy, eggs or honey




Gluten Free



Dairy Free

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

 Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.