

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

MULLIGATAWNY SOUP

Curry Spiced Lentils and tender pieces of Chicken

SEAFOOD AND CHICKEN GUMBO SOUP

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

PEPPERED SIRLOIN SALAD

served on Chopped Romaine and Lolla Rossa with Blue Cheese Crumbles, Cherry Tomatoes, Cucumber, Garlic Croutons and an Herb-Buttermilk Dressing

FreestyleTravelers.com

SIGNATURE GIN AND TONIC

The Botanist/Fever Tree

SALTED STITCH (Non-Alcoholic)

Coconut Cream/Pineapple/Hawaiian Salted Caramel/fresh Lemon Juice

SMALL PLATES

CRISPY SALMON FISH CAKE

with Dill, Peas and Potato served with a Tomato Chutney

BRUSCHETTA WITH CAPONATA

served with Pecorino Cheese

THAI CHICKEN LETTUCE WRAPS

with Cucumber and a Rice Wine and Ginger Dressing

CHEF'S RECOMMENDATIONS

CRISPY ROASTED CHICKEN BREAST

with Farro, Goat Cheese, Caramelized Parsnips, Romanesco and Chicken Jus

ROASTED COD FILET

on Peperonata with Roasted Fingerling Potatoes and a Sun-dried Tomato Tapenade

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 NURNBURGER

Grilled Nurnburger Sausage on Toasted Pretzel Bun with Sauerkraut, Melted Swiss Cheese, Roasted Onions and Sweet Bavarian Mustard served with Pommes Frites

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

BUCATINI CARBONARA

with Pancetta, Ground Black Pepper and Parmigiano-Reggiano

ORECCHIETTE

with Spinach, Tomatoes, Crimini Mushrooms and Ricotta

DESSERT

WARM LEMON PUDDING

served with Lemon Curd Sauce and Whipped Cream

APPLE PIE

served with Caramel Cinnamon Sauce and Vanilla Ice Cream

RED VELVET CAKE

three layers of Velvet Cake and Vanilla Cream Cheese Frosting filling

MINT COOKIE CRUNCH SUNDAE

Mint Chocolate Chip Ice Cream with Oreo Cookie Chunks, Chocolate Sauce and Whipped Cream

NO SUGAR ADDED BERRY SHORTCAKE

Vanilla Shortcake topped with Strawberry Mousse and Raspberry Sorbet

FOR CHILDREN OF ALL AGES

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

GRILLED CHICKEN ALFREDO PIZZA

with Alfredo Sauce and Mozzarella Cheese

DEEP-FRIED CHICKEN TENDERS

with Barbecue Sauce

DISNEY CHECK MEAL

served with choice of Low Fat Milk or Water

ENTRÉE: Grilled Pork Tenderloin, Brown Rice Pilaf, Green Beans

DESSERT: Applesauce



Vegetarian



Made without animal meat, dairy, eggs and 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.