

SPECIALTY COCKTAILS



DEPUTY'S MAI TAI

Captain Morgan Original Spiced Rum, Tropical Juices topped with a float of Myers's Original Dark Rum

MELON VINE

Bacardi Melon Rum, Sauvignon Blanc, and freshly squeezed Lemon Juice topped with Pineapple Juice



SPACE RANGER

Pineapple Juice, Coconut Cream, Chocolate Coulis and Hazelnut Syrup [Non-Alcoholic]

APPETIZERS

Emeryville Cocktail ^{GF} ^{DF}

Shrimp and Lobster Cocktail with Sour Cream, Caviar and a Spicy Lime-Tomato Dressing

Mr. Davis's Duck Prosciutto, Heirloom Tomato and Mozzarella Bruschetta ^{GF}

with Napa Valley Virgin Olive Oil, picked Basil and Ground Black Pepper

Spark's Smoked Haddock and Salmon Korroke

with Amai Sauce and Wakame

The Prospector

Chicken and Red Onion Flatbread with Red Wine Pears, Walnuts and crumbled Blue Cheese

SOUPS AND SALADS

Al's Miso Chicken Noodle Soup

with Parsley Dumplings

Sid's Mexican Fire-roasted Tomato Soup

with Black Beans and Nachos

Jessie's Flat Asparagus Salad ^{GF} ^{DF}

with seasonal Asparagus, New Potatoes, Mâche, Endive, and a sour Lemon Olive Oil Dressing

LGMs Orange and Roasted Beetroot Salad ^{DF}

with Spinach, Endive, Radicchio, and Feta Cheese with a Champagne Vinaigrette

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BREAD SERVICE

Whole-Grain Cinnamon and Raisin Bread

with Roasted Eggplant and Tahini Dip

^{GF} Gluten Free ^{DF} 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.

MAIN COURSE

Trenette Pasta "Frizzi"

tossed in a Roquette Pesto, with Garlic Shrimp and Caramelized Atlantic Scallops
The natural acidity of a piercing Sauvignon Blanc or Pinot Grigio enable them to complement this dish with the natural scents of Citrus and Asparagus

Roasted Salmon Filet 🌱

with Onion Purée and a Sweet Pea and Herb Dressing
The light, sweet, and fresh fruit of a Riesling perfectly match the complexity of this dish

Bullseye's Chicken Criollo

Cilantro Marinated Chicken Breast with Malanaga Goats
Cheese Mash, Tortilla Chips, and a Rancho Corn Salsa
The light, zesty, and Lemony nature of a fresh Sauvignon Blanc will allow the flavors of this dish to shine through

Seared Pork Tenderloin Medallions 🌱

with Crisp, Shredded Potato, Buttered Spinach, and a Morel Mushroom,
Cognac, Sour Cream Sauce
Experience a Merlot with smooth, silky tannins and Fruity aromas

Sheriff Woody's Favorite Marinated Delmonico Rib-Eye Steak 🍷 🌱

with a Sweet Potato Gratin, Collard Greens and Sweet Baby Carrots
The dark Berry Fruit flavors and powerful undertones of a fine Cabernet Sauvignon or Merlot provide a perfect complement

VEGETARIAN 🌱

Sid's Mexican Fire-roasted Tomato Soup

with Black Beans and Nachos

Jessie's Flat Asparagus Salad 🌱 🌱

with seasonal Asparagus, New Potatoes, Mâche, Endive, and a sour Lemon Olive Oil Dressing

Spiced Tofu Katsu

with Bok Choy, Diakon and Sweet Chili Sauce

Ratatouille Feuilleté

with fresh Tomato Confit and Basil Sauce

LIGHTER NOTE OFFERINGS 🌱

Buzz's Barbecued Rump Steak Salad 🍷 🌱 🌱

with Crimini Mushrooms, Artichokes, Caramelized Baby Onions, Arugula
and Endive Leaves served with a Cabernet Sauvignon Dressing

Grilled Grain-fed Sirloin Steak 🍷 🌱 🌱

Slow-roasted Breast of Chicken 🌱 🌱

Oven-baked Filet of Salmon 🌱 🌱

The above three entrées are served with Garden Vegetables and your choice of
steamed White Rice or Baked Potato

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🌱 Vegetarian/Lighter Note Offering

⚠️ 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.

COFFEE

Espresso
Cappuccino



Caramel Pecan Chai

Oregon Chai, Caramel Pecan Syrup, Steamed Milk

Tiramisù Mocha Latte

Tiramisù Syrup, Chocolate Sauce, Espresso, Steamed Milk

ADVENTUROUS AFTER-TINIS

Espresso Martini

Absolut Vanilia, Godiva White Chocolate Liqueur, Frangelico, Espresso

Crème Brûlée

Grey Goose, Baileys Irish Cream, Amaretto, Caramel Syrup, Half & Half

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DESSERTS

Sheriff Woody's Warm Apple & Custard Cobbler

Apples encased with Vanilla Pastry Crème, topped with Cobbler Nuggets and Almond Praline Ice Cream

Jessie's White Chocolate Raspberry Truffle Cheesecake

creamy Cheesecake swirled with White Chocolate and Raspberry with Coconut Macaroon Crust

Slinky's Opera Slice

layered with Coffee Cream and Baileys Sauce

Buzz Lightyear's Ice Cream Sundae

Bubble Gum Ice Cream, Marshmallow topped with Chocolate Fudge Sauce, Whipped Cream, and Maraschino Cherry

SELECTION

RumChata

Baileys Irish Cream

Sambuca

Grand Marnier 100 Cuvée

Hennessy V.S.

Courvoisier V.S.O.P.

Remy Martin X.O.

Grappa Gianduia

Grappa Fior Di Latte

Tawny Port 10yrs – 20yrs

Knob Creek

Woodford Reserve

Johnnie Walker Odyssey

Glenmorangie Signet

NO SUGAR ADDED DESSERT

Poached Bosc Pear Almond Tart

Rosemary Anglaise, Pinot Noir and Chardonnay Jellies

SIGNATURE DESSERT

Mr. Potato Head Spring Rolls

Banana, Mango and Pineapple Semolina filling with NSA sweet Black Cherry Ice Cream

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