

# CAPTAIN'S GRILLE



Our Chefs have chosen a few of their favorites so you can enjoy a truly exceptional Captain's Grille experience. Choose one from each category. 27.99 No substitutes.

## APPETIZERS

Caesar Salad  
New England Clam Chowder  
Lump Crab Cake

## ENTRÉES

Market Fish  
Oven-roasted Chicken Breast  
Grilled Pork Chop  
Lump Crab Cakes

## DESSERTS

Key Lime Tart  
House-made Gelato  
Chocolate Profiterole

## APPETIZERS

**New England Lager-braised Mussels** 10.99

**New England Clam Chowder**  
Creamy Chowder with Clams, Potatoes, and Vegetables 6.99

**The "Wedge"**  
Baby Iceberg, Chopped Egg, Blue Cheese, Bacon, and Green Goddess Dressing 5.49

**Lump Crab Cake**  
with House-made Tartar Sauce 10.49

**Captain's Tasting For Two**  
Caramelized Onion Tart, Buttermilk-fried Shrimp, and Seared Beef Bruschetta 13.99

**Caesar Salad**  
House-made Caesar Dressing, Romaine Lettuce, and Croutons 5.49

## ENTRÉES

**Grilled N.Y. Strip**  
with Herb Potatoes, seasonal Vegetables, and Red Onion Jam 27.99  
\*Simi Cabernet Sauvignon, Alexander Valley\*

**Market Fish**  
with Ancient Grains and Sautéed Vegetables 21.99  
\*Cambria Chardonnay, Santa Marie Valley\*

**Snow Crab Legs**  
with New Potatoes and Corn on the Cob 29.99  
\*Kim Crawford Sauvignon Blanc, Marlborough\*

**Grilled Rib-Eye**  
with Garlic Mashed Potatoes, seasonal Vegetables, and Herb Butter 25.99  
\*Coppola Diamond Series Merlot, California\*

**Chef's Pasta Creation** 18.99

**Grilled Pork Chop**  
with Sautéed Fingerling Potatoes, Apples, and Bacon 21.99  
\*Riesling QbA, Saint M, Pfalz\*

**Warm Wild Mushroom and Onion Tart**  
with Field Greens, Barley and Balsamic-Truffle Vinaigrette 14.99  
\*Chalone Pinot Noir, Monterey County\*

**Oven-roasted Chicken Breast**  
served with Mushroom-Pearl Pasta and seasonal Vegetables 17.99  
\*King Estate Pinot Gris, Oregon\*

**Lump Crab Cakes**  
with Fennel, Arugula, and Fingerling Potatoes with Stone Ground Mustard Sauce 23.99  
\*Kim Crawford Sauvignon Blanc, Marlborough\*

## DESSERTS



*A Sweet Ending to Your Celebration . . .*

### Chocolate Profiterole

Hazelnut Gianduja Chocolate Mousse, Crème Anglaise, and Shaved Chocolate 5.99



**Key Lime Tart**  
with Whipped Cream and a Macaroon 5.49

**Berries and Cream**  
Jellied Berries and Crème Anglaise with Vanilla Gelato 5.49

**House-made Gelato**  
Chocolate, Strawberry, or Vanilla 4.49

**Double Chocolate Cheesecake**  
with fresh Berries 5.49

**House-made No Sugar Added Gelato** 4.49

*For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more.*

# CAPTAIN'S GRILLE



## NON-ALCOHOLIC SPECIALTIES

### Tinker Bell and Friends or

#### Lightning McQueen Raceway Punch

Minute Maid Light Raspberry Lemonade served in a souvenir Fairies or Cars Cup with a glowing Tinker Bell or Lightning McQueen Clip-on Light 6.49

### Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega (an excellent source of Omega-3) 4.29

## FEATURED WINES



### **Fairy Tale by Iron Horse Celebration** **Cuvée Brut, Green Valley**

☛crisp, festive notes of lemon, apples, and pears crafted by Disney's sommeliers exclusively for our Parks and Resorts☛ 62.00

### **Magicale, Brachetto Piemonte DOC**

☛off-dry rosé offering flavors of Bing cherries, raspberries, and strawberries that is magical with chocolate or as an aperitif☛

Glass 11.00 Bottle 49.00

☛ One Disney Wine & Dine Plan Entitlement

☛ Two Disney Wine & Dine Plan Entitlements

## SPECIALTY COCKTAILS

### 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 9.75

### Captain's Mai Tai

Captain Morgan Original Spiced Rum, Amaretto, and Tropical Juices topped with a float of Myers's Original Dark Rum 8.25

### Agave Nectar Margarita

Partida Blanco Tequila, Partida Organic Agave Nectar, and freshly squeezed Lime Juice 10.25

### 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 8.25

## DRAFT BEERS

### Samuel Adams Boston Lager

Full-bodied and complex with a deep amber-to-golden color, caramel sweet balanced with distinct citrus and piney notes, a strong, smooth finish and mouthfeel 6.00

### Samuel Adams Cherry Wheat

Distinct cherry tartness with a touch of sweet honey and cereal notes with a clean, fruity finish that is light on the palate but long on complexity 6.00

### Samuel Adams Seasonal

Unique, seasonally inspired limited-production brews that change four times per year 6.00

**Three samplings, 5-oz each 6.00**

## BOTTLED BEERS

**Anchor Steam 6.75**

**Foster's Lager,  
Yuengling Traditional Lager,  
Redhook Long Hammer IPA,  
or Redbridge (Gluten-free) 5.75**

## BEVERAGES

*Coca-Cola*, Coca-Cola Zero, Diet Coke, Sprite,  
Minute Maid Light Lemonade, Barq's Root Beer 2.29