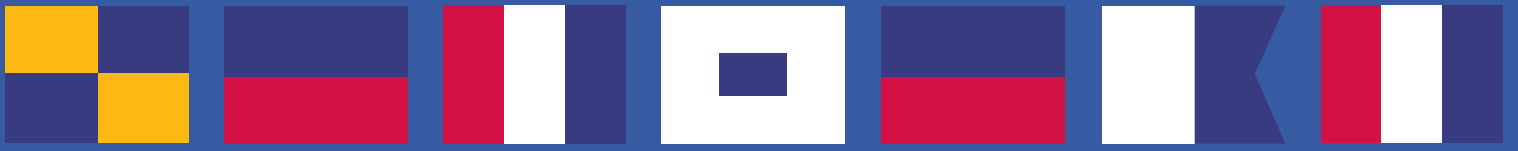


# CAPTAIN'S GRILLE



## APPETIZERS

### Lump Crab Cake

with House-made Tartar Sauce 10.49

### The "Wedge"

Baby Iceberg, Chopped Egg, Blue Cheese, Bacon, and Green Goddess Dressing 5.49

**New England Clam Chowder** 6.99

### Spinach Cheese Dip For Two

Chopped Onions, Tomatoes, and Bacon served with Grilled Flatbread 9.99

### Caesar Salad

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

**Soup of the Day** 5.49

## SANDWICHES AND ENTRÉES

### Caesar Salad with Chicken

House-made Caesar Dressing, Romaine Lettuce, and Croutons topped with Grilled Chicken 12.99

*♥ Kim Crawford Sauvignon Blanc, Marlborough ♥*

### Roasted Turkey Sandwich

with Apples, Onion, Bacon, and Cheddar on Seven Grain Bread with a choice of Vegetable Orzo Salad or French Fries 11.99

*♥ Riesling QbA, Saint M, Pfalz ♥*

### Grilled Chicken Sandwich

with Ham, Vermont Cheddar, and Arugula on a Multigrain Roll with a choice of Vegetable Orzo Salad or French Fries 13.49

*♥ King Estate Pinot Gris, Oregon ♥*

### Angus Chuck Cheeseburger

served with Lettuce, Tomato, and Onions with your choice of Vegetable Orzo Salad or French Fries and your choice of Cheese 11.49

*♥ Coppola Diamond Series Merlot, California ♥*

### Classic New England Lobster Roll

served on a Butter Toasted Split-top Bun with a choice of Vegetable Orzo Salad or French Fries 17.99

*♥ Cambria Chardonnay, Santa Maria Valley ♥*

### Grilled Ahi Tuna

with Pickled Ginger Slaw and Arugula served on Ciabatta Bread 15.49

*♥ Riesling QbA, Saint M, Pfalz ♥*

### Grilled Sirloin Steak Salad

with Field Greens, Tomatoes, Carrot Curls, Cucumbers, Red Onions, Blue Cheese, and Roasted Red Pepper Ranch Dressing 14.99  
As a Seared Salmon Salad 15.99

*♥ Simi Cabernet Sauvignon, Alexander Valley ♥*

### Fish and Chips

Battered Cod served with Coleslaw and Tartar Sauce with your choice of Vegetable Orzo Salad or French Fries 13.99

*Samuel Adams Boston Lager*

### Tomato and Mozzarella Sandwich

Sliced Tomato and Mozzarella on Toasted Ciabatta with fresh Arugula, Onions, and Basil Oil served with Vegetable Orzo Salad or Coleslaw 9.99

*♥ Riesling QbA, Saint M, Pfalz ♥*

### Soup and Sandwich Combo

Tuna or Shrimp Salad Croissant Sandwich with your choice of New England Clam Chowder or Soup of the Day 11.99

*♥ Cambria Chardonnay, Santa Maria Valley ♥*

## 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



*Put a Sparkle in Your Celebration Today!*

### 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