



Keep Your Elbows  
Off The Table

## Non-Alcoholic Specialties

### Glowing Character Punch

Minute Maid Light Lemonade  
Punch served in a souvenir  
cup with a glowing Disney  
Character Light 6.49

### Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt  
blended with Odwalla Berries  
GoMega (an excellent source  
of Omega-3) 4.69

### Flavored Sodas

Coke blended with Vanilla or  
Cherry Flavors 3.19  
*Unlimited Refills!*

### Mickey's Bee Bop Drink

Delicious Cherry-flavored Sprite  
with Dad's Glowing Electric  
Ice Cubes served in a  
souvenir cup 5.99

**Root Beer or Coke Float** 4.69

**Milk Shakes and Malts** 4.99

## Appetizers

### Aunt Annie's Seafood Salad

Lump Blue Crab, Bay Scallops, and Shrimp tossed in  
Citrus Vinaigrette served on seasonal Greens 9.99

### Chicken Noodle Soup

Hearty mixture of Chicken, Vegetables,  
and Egg Noodles 6.49

### Blue Claw Crab Cake

Lump Crab Cake served in Succotash with  
Chili Sauce and Crispy Onions 8.49

### Cousin Amy's Iceberg Lettuce Wedge

Blue Cheese Dressing, Bacon, and Chives 5.49

### Beer-battered Onion Rings For Two

served with Horseradish Sauce 7.99

## Entrées

### A Sampling of Mom's Favorite Recipes

Crispy-fried Chicken, Fork Tender Pot Roast, and  
Traditional Meatloaf with all the fixings 19.99

### Grilled Boneless Pork Loin

glazed with Peppered Mushroom Gravy,  
with Mashed Potatoes and  
Green Beans 20.99

### Cousin Barry's Olive Oil-poached Salmon

Mushroom Ragoût and Swiss Chard on  
Roasted Garlic Mashed Potatoes 19.99

### Char-grilled Butcher Tender Steak

with Red Wine Sauce and Sautéed  
Mushrooms, Cheddar Scalloped  
Potatoes, and Green Beans 20.99

### Uncle Charlie's Grilled Tuna Casserole

Classic creamy Casserole with Egg Noodles,  
Peppers, Mushrooms, Onions, Carrots, and  
Celery topped with Grilled Tuna Steak and  
crunchy Bread Crumbs 17.49

### Uncle Dana's Artichoke and Ricotta Agnolotti

Pearl Pasta with Roasted Zucchini  
and Crookneck Squash with  
spicy Tomato Broth 16.99

### Dad's Traditional Meatloaf

Blend of Beef and Pork topped with Tomato  
Glaze served with Mashed Potatoes  
and Green Beans 14.99

### Aunt Liz's Golden Fried Chicken

served with Mashed Potatoes, Chicken  
Gravy, and Southern Greens 15.99

### Mom's Old-fashioned Pot Roast

slow-cooked 'til fork tender served with  
Mashed Potatoes, Carrots, Celery,  
and Onions 17.99

## Desserts

### Dad's Brownie Sundae

Brownie with Vanilla Ice Cream, Hot Fudge, and Caramel Topping 5.99

### No Sugar Added Cheesecake

topped with fresh Whipped Cream  
and Strawberry Sauce 5.49

### 50's Boston Cream Parfait

Layers of Chocolate Fudge,  
Vanilla Cream, and Pound Cake  
topped with Whipped Cream 5.49

**Seasonal Cobbler** 5.49

À la mode 7.49

**Ice Cream Sundaes** 4.99

**S'mores** 4.79

## From Dad's Liquor Cabinet

**Our Family's Glowing Drinks**  
served with Dad's  
"Experimental Electric Ice Cubes"

### 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 10.50

### Dad's Electric Lemonade

Dad whips up an electrifying blue drink with Bacardi Rum, Skyy Vodka, Blue Curaçao, Sweet-and-Sour, and Sprite 10.50

### Mowie Wowie

Dad brought this drink back from the Pacific—Parrot Bay Coconut Rum, Melon Liqueur, Peach Schnapps, Orange Juice, and Pineapple Juice 10.50

### Grandma's Picnic Punch

Grandma concocted a wonderful drink for the family picnic—Skyy Vodka, Peach Schnapps, Crème de Cassis, Light Lemonade, and Pineapple Juice 10.50

## Dad's Cocktails

### Patrón Platinum Margarita

Patrón Silver Tequila, Cointreau, Lime Juice, and Sweet-and-Sour 10.50

### Ultimate Long Island Iced Tea

Bacardi Superior Rum, Teaka Sweet Tea Vodka, Hendrick's Gin, Cointreau, and Sweet-and-Sour with a splash of Coca-Cola 9.50

## Bottled Beer

Budweiser (16 oz) 5.75  
Coors Light 4.50  
Miller Lite 4.50  
Samuel Adams 5.75  
Heineken 5.75  
Corona 5.75  
Corona Light 5.75  
Stella Artois 6.75

## Draft Beer

Bud Light 5.25  
Yuengling 6.00  
Blue Moon 6.00  
Samuel Adams Seasonal 6.00

## Champagne

🍷 **Paul Cheneau Lady of Spain Cuvee, Cava, Spain**  
↪ delicate mousse, hints of apple and apricot and crème with toastiness on the finish ↪  
10.00 45.00

## Whites

- 🍷 **Dr. Loosen, Dr. L. Riesling, Mosel**  
↪ crisp flavors of white peaches and green apples, bright and refreshing clean finish ↪  
9.00 39.00
- 🍷 **Casa Grande Pinot Grigio delle Venezie, Veneto**  
↪ light, fresh floral and mineral aromas with refreshing flavors of citrus and green apple, and a clean fresh lemon zest finish ↪  
9.00 39.00
- 🍷 **Infamous Goose Sauvignon Blanc, Marlborough**  
↪ intense aromatics of lime, grapefruit, herbs, fresh apples with racing acidity on the palate ↪  
9.00 39.00
- 🍷 **Tangent Eccelstone, San Luis Obispo County**  
↪ aromatics and flavors of grapefruit, passion fruit, green apple, and lemon and has a good grassy structure of minerals and lively acidity ↪  
10.00 45.00
- 🍷 **Fess Parker Chardonnay, Santa Barbara County**  
↪ typical apple and pear aromas with notes of orange blossom and vanilla mingle well with hints of oak ↪  
9.00 39.00
- 🍷 **Dan Aykroyd Discovery Series Chardonnay, Sonoma County**  
↪ citrus, melon and vanilla, well-balanced, creamy, and soft with a lingering fruitiness ↪  
12.00 53.00

## Rose

🍷 **Kenwood Vineyards Yulupa White Zinfandel, California**  
↪ fresh red berry, citrus, and melon flavors and aromas rounded out with subtle hints of nutmeg and clove ↪  
8.00 35.00

## Reds

- 🍷 **MacMurray Ranch Pinot Noir, Sonoma Coast**  
↪ raspberry and cherry cola aromas and flavors are balanced in a silky and long elegant finish ↪  
11.00 49.00
- 🍷 **Canyon Road Merlot, California**  
↪ black cherry and juicy plum notes, balanced with a round velvety texture ↪  
9.00 39.00
- 🍷 **Rosenblum Vintner's Cuvee Zinfandel, California**  
↪ juicy with raspberry, cherry, and blackberry aromas with vanilla nuances ↪  
9.00 39.00
- 🍷 **Francis Ford Coppola Rosso Shiraz, California**  
↪ ripe and lush berry fruit flavors and medium tannins, rich concentration, yet balanced by a spicy finish ↪  
8.00 35.00
- 🍷 **Cupcake Vineyards Cabernet Sauvignon, Central Coast**  
↪ aroma and flavors of blackberry, dark cherry, and plum, mocha and toasty oak, soft tannins and long silky finish ↪  
9.00 39.00
- 🍷 **Louis Martini Cabernet Sauvignon, Sonoma Valley**  
↪ layers of red cherry, blackberry and fresh sage with notes of chocolate and vanilla ↪  
10.00 45.00

🍷 **One Disney Wine & Dine Plan Entitlement - bottles only**