

CAP'N JACK'S RESTAURANT

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

APPETIZERS

Peel-n-Eat Shrimp For Two
with Horseradish Cocktail Sauce 13.99

Hearty Vegetable Soup 3.99
New England Clam Chowder 5.49

Spinach and Artichoke Dip
served with Tortilla Chips 7.49

Caesar Salad 5.49

Mixed Greens Salad
choice of Ranch Dressing or Papaya Vinaigrette 5.49

ENTRÉES

Jumbo Lump Crab Cakes
with Cajun Mustard Aioli, Green Asparagus Tips,
and Roasted Garlic Butter Red Skin Potatoes 23.99
Suggested Pairing - Cline Viognier

Baked Salmon Fillet
with Caper-White Wine Sauce, Rice Pilaf, and seasonal Vegetables 23.99
Suggested Pairings - "Imagine" Chardonnay or Castle Rock Pinot Noir

Shrimp and Penne Pasta
in a creamy Crustacean Sauce 18.99
Suggested Pairings - Geysler Peak Sauvignon Blanc or King Estate Pinot Gris



Roast Chicken Breast
with Creamed Mushroom Sauce, Red Skin Mashed Potatoes, and seasonal Vegetables 17.99
Suggested Pairings - Brampton Chardonnay or Castle Rock Pinot Noir

Old-fashioned Beef Pot Roast
with Red Skin Mashed Potatoes and seasonal Vegetables 16.99
Suggested Pairings - Penfolds Thomas Hyland Cabernet Sauvignon or Coppola Merlot

Penne Pasta Alfredo 14.99
Add Grilled Chicken Breast 17.99
Suggested Pairings - Brampton Chardonnay or "Imagine" Chardonnay

Cajun Shrimp and Chicken Étouffée
served with Rice Pilaf 18.99
Suggested Pairings - Brampton Chardonnay or "Imagine" Chardonnay

DESSERTS

 **A Sweet Ending to Your Celebration . . .** 

Double Chocolate Cake
drizzled with Caramel Sauce and Raspberry Sauce
served with Vanilla Ice Cream 5.99

Key Lime Pie
with Raspberry Sauce 5.49

**White Chocolate-Raspberry
Cheesecake** 5.49

Fresh Fruit Salad 4.99

*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.*

CAP'N JACK'S

R E S T A U R A N T

JACK'S SPECIALTIES

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

Strawberry Margarita

A classic at Cap'n Jack's since 1975, served with 1800 Reposado 8.25

Cap'n CoLAVA

Stoli Razberi blended with Piña Colada Mix and Raspberry Purée 8.25

The Ultimate Margarita

Sauza Gold and a splash of Grand Marnier served on the rocks 9.25

Fuzzy Captain

Captain Morgan Spiced Rum, Peach Schnapps, Piña Colada Mix, and a splash of Orange Juice served frozen 8.25

DRAFT BEER

Bud Light 5.25

Yuengling or
Anheuser-Busch Seasonal 6.00

BOTTLED BEER

Domestic

Miller Lite or
Coors Light 4.50

Specialty

Samuel Adams, Heineken, Corona,
or Samuel Adams Seasonal 5.75
Redbridge (Gluten-free) 5.75

BOTTLED WATER

Evian 750 mL 6.50 Serves Two



BEVERAGES

Coca-Cola, Coca-Cola Zero, Diet Coke,
Sprite, Minute Maid Light Lemonade 2.29



FROM THE VINE

 *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  11.00 49.00



Brampton Unoaked Chardonnay, South Africa

 dry and full-bodied with bright notes of pear, spice, and fresh citrus  9.00 39.00



Chalk Hill *Imagine* Chardonnay, Sonoma

 rich, full-bodied, displaying pear, red apples, and spicy oak, delicious long finish  11.00 49.00



Geyser Peak Sauvignon Blanc, California

 dry, crisp bright notes of grapefruit citrus and tropical fruits, refreshing clean finish  8.00 35.00



King Estate Pinot Gris, Oregon

 dry, ripe flavors of pears and apples profile a creamy texture and refreshing long finish  10.00 45.00



Cline Viognier, California, Organic

 dry, bright pears and floral blossoms, hints of ripe canned peaches, balance in a creamy crisp finish  8.00 35.00



Castle Rock Pinot Noir, Mendocino County

 dry, raspberry and dark cherry fruit aromas are balanced in a silky and elegant finish  9.00 39.00



Penfolds *Thomas Hyland* Cabernet Sauvignon, South Australia

 dry, full-bodied flavors of cassis and dark cherries, elegant and smooth texture provide for a lavish finish  9.00 39.00

Coppola *Diamond Series* Merlot, California

 dry, full-bodied, juicy plum and black cherry flavors extend to a soft and supple round finish  10.00 45.00

Ravenswood Zinfandel, Sonoma County

 dry, zesty black and red fruits come alive on the palate, balanced with spicy notes of pepper and oak, extending to a full complex finish  9.00 39.00

 One Disney Wine & Dine Plan Entitlement – bottles only
 Two Disney Wine & Dine Plan Entitlements – bottles only