

The background features a dark green vertical band on the left. The right side is composed of several overlapping geometric shapes with autumn-themed patterns: orange and brown leaf-like shapes, green fern-like patterns, and a red section with white strawberries. The restaurant name is centered in a dark brown horizontal band.

GARDEN GRILL

RESTAURANT

Chip ‘N’ Dale Harvest Feast
All-You-Care-To-Enjoy Family-style Dining

Basket of Warm Bread with Maple Butter

“Living with the Land”

Harvest-inspired Farmer’s Salad

Char-grilled Filet of Beef with Red Wine Sauce

Roasted All-Natural Turkey Breast with Lemon Caper Sauce

Sustainable Fish of the Day with Roasted Tomato and Pepper Compote

Garden Fresh Vegetables, Buttermilk Mash Potatoes, Artisan Bread Pudding

Fresh-baked Harvest Skillet Cake with

Vanilla Bean Whipped Cream

Tinker Bell and Friends or
Buzz Lightyear Punch

Minute Maid® Light Lemonade Punch served in a
souvenir Fairies or Toy Story 3 Cup with a
glowing Tinker Bell or Buzz Lightyear
Clip-on Light 6.49



Bottled Water

Evian or Perrier 750 mL 6.75 Serves Two

Bottled Beer

Miller Lite 5.00

Budweiser 5.00

Corona 6.25

Michelob Ultra 6.25

Heineken 6.25

Stella Artois 7.25

Draft Beer (16 oz)

Orlando Brewing Certified Organic

Blackwater Dry Porter 7.75

Blonde Ale 7.75

Bud Light 5.75

Ask your server about our Signature Beverage selection of the day

An 18% service charge is added for parties of 6 or more.

We proudly offer wines whose grapes are certified
as “organically grown”



Honig Vineyards Sauvignon
Blanc, Napa Valley

crisp lemon and melon notes
perfectly balanced with
fresh cut herbs and
fresh citrus acidity

Glass 10.00 Bottle 45.00



Natura Chardonnay,
Casablanca Valley

tropical fruits with mineral notes,
combined with soft hints of nuts
and marzipan

Glass 8.00 Bottle 35.00



Bonterra Vineyards
Cabernet Sauvignon,
Mendocino County

forward black cherry and plum
aromas with hints of chocolate,
spices, and blackberry

Glass 10.00 Bottle 45.00

Wine Selections

Banfi Rosa Regale, Brachetto d’Acqui, Piedmont

☞slightly sweet red sparkling wine with rose petal aromas and strawberries,
raspberries, and cranberries on the palate.☞ 12.00 53.00

Dr. Loosen, Dr. I Riesling, Mosel

☞crisp flavors of white peaches and green apples, bright
and refreshing clean finish.☞ 9.00 39.00

Placido Pinot Grigio, 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

Kenwood Vineyards Yulupa White Zinfandel, California

☞lively varietal aromas of Meyer lemon, freshly cut herbs, and honeydew melon
fresh and crisp with a lingering finish.☞ 8.00 35.00

Georges Duboeuf Beaujolais-Villages, Burgundy

☞silky palate and a fruit bomb on the nose full of strawberry,
black currant, and cinnamon flavors.☞ 9.00 39.00

Edna Valley Vineyard Pinot Noir, Edna Valley

☞subtle cola and perfume nuances with hints of rose petal, caramel, and
forest floor weave through the jammy red fruit core.☞ 9.00 39.00

Canyon Road Merlot, California

☞black cherry and juicy plum notes, balanced with a round velvety texture.☞ 9.00 39.00