

GRAND FLORIDIAN Cafe

Appetizers

Crab Cakes

Pan-seared served with
Mango Relish 10.49

Strawberry Salad

Field Greens with Crumbled Feta,
Cashews, and Strawberry
Vinaigrette 5.99

Caesar Salad 5.49

Sautéed Shrimp

Corn Cake and Brandy Cream 9.99

Soup of the Day 5.49

Caramelized Onion Soup au Gratin

Quattro Formaggio and Provolone 6.99

Chef's Recommendations

Tuna Niçoise Salad

prepared Medium-rare with Mixed Greens, Romaine Lettuce, Fingerling Potatoes,
Green Beans, Kalamata Olives, and Tomatoes tossed in a Capers Vinaigrette
served with Black Olive Bread 15.99

Caesar Salad with Shrimp

Romaine Lettuce tossed with Caesar Dressing and Shrimp 13.99

With Grilled Chicken Breast 12.99

Entrées

Rustic Chicken Sandwich

Sun-dried Tomato Pesto, Dijon Mayonnaise, and Field Greens
served with Marinated Cucumber Salad or Homemade Chips 12.99

☛ Sterling Vineyards Chardonnay, Mendocino County ☛

New York Strip

with Mashed Potatoes and
seasonal Vegetables 24.99

☛ Louis Martini Cabernet Sauvignon, Napa Valley ☛

Orecchiette Pasta of the Day with Shrimp 16.99

With Grilled Chicken 15.99

As a Vegetarian Entrée 14.99

☛ Casa Grande, Pinot Grigio, delle Venezie IGT ☛

Orange-Glazed Salmon Salad

on a bed of Mixed Greens tossed with Smoked
Applewood Bacon and Herb Vinaigrette 15.99

*☛ Graff Family Vineyards, Viognier, Chalone AVA,
Monterey County ☛*

Angus Chuck Cheeseburger

served with Marinated Cucumber Salad
or French Fries 11.99

*☛ Kenwood Vineyards Jack London Merlot,
Sonoma County ☛*

Reuben Sandwich

Corned Beef, Swiss Cheese, Thousand Island
Dressing, and Sauerkraut on Rye Bread served
with Marinated Cucumber Salad

or Homemade Chips 10.49

Yuengling Traditional Lager

Roast Beef Sandwich

Gorgonzola Spread, Arugula, and Tomato on
Ciabatta served with Marinated Cucumber Salad
or Homemade Chips 13.99

*☛ Moon Mountain Reserve Cabernet Sauvignon,
Sonoma Mountain, Organic ☛*

Cobb Salad

Diced Turkey, Bacon, Avocado, Blue Cheese,
Eggs, Chives, and Tomatoes on a bed
of Shredded Lettuce 12.99

☛ Kim Crawford Sauvignon Blanc, Marlborough ☛

The Grand Sandwich

Open-faced hot Ham, Turkey, Bacon, and
Tomato with a rich Boursin Cheese Sauce
and Fried Onion Straws 11.99

☛ Morello, Sangiovese, Toscano Rosso IGT ☛

Grand Floridian Burger

Angus Chuck Burger, Lobster, Asparagus, and
Horseradish-Chive Hollandaise served
with Tomato Salad 17.99

☛ Zen of Zin Old Vine Zinfandel, Sonoma County ☛

Fish of the Day 15.99

*☛ Domaine Barons de Rothschild (Lafite),
Reserve Speciale Blanc, Bordeaux ☛*

*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.*

GRAND FLORIDIAN Cafe

Non-Alcoholic Specialties

Tinker Bell and Friends or Lightning McQueen Raceway Punch

Minute Maid Light Lemonade Punch 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) 4.69

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 10.25

Grand Colada

A tropical blend of Myers's Original Dark Rum, Coconut, and Pineapple topped with Blue Curaçao 9.25

Key West

A frozen blend of Puréed Strawberries and Orange Juice laced with Bacardi Rum 8.25

Florida Sunshine

Peach Schnapps, Chambord, Skyy Vodka, and a splash of Orange and Cranberry Juices 9.25

Grand Margarita

1800 Reposado Tequila, Grand Marnier, Lime Juice, and Sweet-and-Sour 9.25

Featured Wines



Put a Sparkle in Your Celebration Today!



🍷 Paul Cheneau *Lady of Spain Cuvée*, Cava, Spain NV

☛ delicate mousse, hints of apple and apricot and crème with toastiness on the finish ☛ 10.00 45.00

🍷 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

Disney's Family of Wine

We proudly offer the following wines, which have an historical or current link to our company's heritage through either direct association with Walt himself or through inspiring leaders who have carried Walt's dream and visions forward.

🍷 Fess Parker Riesling, Santa Barbara County 9.00 39.00

(Disney Legend Fess Parker portrayed Disney's Davy Crockett)

🍷 MacMurray Ranch Pinot Noir, Sonoma Coast 11.00 49.00

(Disney Legend Fred MacMurray starred in seven Disney films including *The Absent Minded Professor* & *The Shaggy Dog*)

🍷🍷 Silverado Cabernet Sauvignon, Napa Valley 85.00

(Walt's daughter, Diane, and her husband Ron Miller, with their children and grandchildren, own and operate Silverado Vineyards)

🍷 One Disney Wine & Dine Plan Entitlement – bottles only

🍷🍷 Two Disney Wine & Dine Plan Entitlements – bottles only

Beverages

Coca-Cola, Coca-Cola Zero, Diet Coke, Sprite, or Minute Maid Light Pomegranate Lemonade 2.69