

## APPETIZERS

### Sushi Platter For Two

A Tasting from the Kona Island Sushi Bar 15.99

#### Lump Crab Cakes

with Asian Tartar Sauce  
and Pineapple Relish 10.49

#### Kona Salad

Mixed Greens, Blue Cheese, fresh Fruit,  
Red Onions, and Smoked Almonds  
with Citrus Vinaigrette 7.99

**Shrimp and Coconut Curry Soup** 6.99

#### Sticky Wings For Two

Glazed Chicken Wings with tangy  
Mustard Drizzle and Toasted  
Sesame Seeds 12.99

#### Pot Stickers

Wok-seared Duck Dumplings with  
creamy Ginger-Soy Sauce 7.49

**Chicken Noodle Soup** 6.49

## ENTRÉES

#### Pomegranate Barbecued Pork Chop

served with Pan-roasted Fingerling  
Potatoes and Braised  
Swiss Chard 21.99

✦*Kenwood Vineyards, Jack London Zinfandel,  
Sonoma County*✦

#### Shrimp and Scallops

Panko-breaded Shrimp and Pan-seared  
Scallops with Sticky Rice, Roasted  
Pepper Sauce, and spicy Passion  
Fruit-Orange-Guava Sauce 20.99

✦*Tangent, Eccelstone, San Luis Obispo County*✦

#### Ginger-crusted Rib Eye

with Tamarind Jus, Mashed Yukon Gold  
Potatoes, and Stir-fried Broccoli 25.99

✦*Black Pearl Vineyards, Oro,  
Cabernet Sauvignon-Shiraz, Paarl*✦

#### Coconut-Almond Chicken

Sautéed Chicken Breast served with Asian  
Greens tossed with Honey-Lime Dressing,  
Golden Pineapple, Strawberries,  
and Toasted Almonds 16.99

✦*Rudi Wiest Riesling, Hooked, Rhein-Mosel*✦

#### Tuna Oscar

served with Fried Green Tomatoes,  
Tempura-fried Jumbo Lump Crab,  
and Wasabi Hollandaise 22.99

✦*Brassfield Estate Serenity, High Valley  
Appellation, Lake County*✦

#### Miso-glazed Mahi Mahi

served with Asian Noodles and  
Baby Bok Choy 21.99

✦*Rosenthal Malibu Estate, Chardonnay,  
Malibu-Newton Canyon*✦

#### Pan-Asian Noodles

Asian Noodles with Sliced Chicken,  
Peanuts, seasonal Vegetables, and  
Soy-Peanut Sauce 16.99

With Shrimp 17.99

Can be made vegetarian upon request.

✦*DeValier, Soave, Veneto*✦

#### Teriyaki-style New York Strip

Sirloin Strip grilled with Pineapple Teriyaki  
Glaze served with Sticky Rice and  
Stir-fried Broccoli 27.99

✦*Provenance Merlot, Napa Valley*✦

## DESSERTS



*A Sweet Ending to Your Celebration . . .*



#### White Chocolate Cheesecake

*Cheesecake with a hint of White Chocolate,  
Strawberry Coulis, and Whipped Cream* 5.49

**Coconut Cream Kiki Tart** 5.49

**Kilauea Torte** 5.49

#### No Sugar Added Apple Stack

with Cinnamon, Sour Cream, and crisp  
Won Tons served with Sugar-free  
Vanilla Ice Cream 6.49

**Banana-Chocolate Crème Brûlée**

with a Chocolate Spiral 5.99

**Chocolate Fondue** 6.99

**Kona Kone** 5.99

*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.*



## 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

**Kona Cool Sundown**  
A refreshing blend of Vodka, Chambord,  
and Cranberry Juice 9.25

**Island Sunset**  
Captain Morgan Original Spiced Rum,  
Parrot Bay Coconut Rum, Melon,  
and Peach combined with our  
Guava-Passion Fruit Juice 7.25

**Lapu Lapu**  
Myers's Original Dark Rum and Tropical  
Fruit Juices served in a fresh Pineapple  
topped with Bacardi 151 Rum 13.00

**Tropical Macaw**  
Parrot Bay Coconut Rum, Midori  
Melon Liqueur, Pineapple Juice,  
and Cranberry Juice 8.25

## SPECIALTY BEERS

**Kona Fire Rock Pale Ale or Kona Longboard Lager 5.75**

## 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 11.00 49.00

*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,  
Minute Maid Light Pomegranate Lemonade,  
or Barq's Root Beer 2.69**