

Small Plates

SNUGGLY DUCKLING PLATTER †

A selection of Charcuterie, Pumpernickel, Bavarian Sweet Mustard

AHI TUNA TARTAR †

Cucumber, Mango, Wasabi, Basil, Sesame Wonton Crisp,
Sweet Chili Mayonnaise

CRISP ISLE OF CORONA SHRIMP

Pea Purée, Fried Potato, Crisp Pancetta, Pea Shoots,
Lemon-Tarragon Caper Mayonnaise

PULLED BEEF AND PORTOBELLO MUSHROOM RAVIOLI "TIROLER"

Red Wine-Thyme Reduction, Roasted Carrots, Pearl Onions

POTATO CREAM SOUP

Carrots, Leeks, Celery, Knockwurst

GREEN ASPARAGUS AND BROCCOLI SOUP †

Buttered Sourdough Croutons

MAXIMUS SALAD † GF DF

Cucumber-Dill Salad, Marinated Potato Salad,
Carrot Salad, Baby Oak Leaf, Lollo Rosso

ROMAINE WEDGE AND "HOT"

SMOKED SALMON SALAD GF

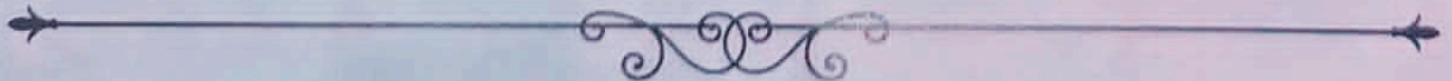
Raspberries, Candied Pecans, Brie, Creamy Lemon-Parsley Dressing

PRETZLE, SOFT WHITE, WHOLE WHEAT ROLLS



SCOTT'S CRUISES

† Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.





Entrées

TANGLED PASTA

Truffle Pasta Sauce, Small Potato, Caramelized Sea Scallops, Blistered Grape Tomatoes, Sun-dried Tomato Tapenade, Roasted Meyer Lemon

PAN-SEARED CORVINA

White Asparagus, Leeks, Spinach, Broccoli, Peas, Tangled Kohlrabi, Carrots, Champagne-Truffle Vinaigrette

OCTOBERFEST LEMON AND THYME ROASTED CHICKEN

Fondant Potato, Buttered Kale, Baby Turnips, Romanesco, Red Wine Chicken Jus

FLYNN RIDER PLATTER

Grilled Barbecue Smoked Pork Loin, Roasted Smoked Pork Belly, Bockwurst, Braised Red Cabbage, Crisp Potato Dumpling, Spätburgunder Wine Jus

GRILLED GRAIN-FED SIRLOIN STEAK

Oven-baked Potato, Asparagus

BAKED SPINACH, ZUCCHINI, EGGPLANT, RICOTTA FILLED POTATO CRÊPE

Tomato Provençale Sauce, Buffalo Mozzarella, Basil

CHILI-SPICED TOFU BOWL

Soy-Ginger Broth, Rice Noodles, Shiitake Mushrooms, Baby Bok Choy, Purple Onion, Red Bell Pepper, Cilantro

CAPTAIN OF THE GUARDS ROASTED PRIME RIB OF BEEF

Double-baked Potato, Broccoli, Sweet Roasted Carrots, Red Wine Veal Jus

LOBSTER SALAD

Green and White Asparagus Spears, Globe Radish, Green Onions, Cucumber, Avocado, Spinach, Escarole, Arugula, Citrus-Parsley Dressing

Desserts

SACHER TORTE

Chocolate Torte, Apricot Glaze, Raspberry Sauce

WHITE CHOCOLATE BREAD PUDDING

Butterscotch Sauce, Almond Florentine, Vanilla Ice Cream

ATTILA'S SUBLIME CUPCAKE

Red Velvet Cupcake, Vanilla Frosting, Celebration Sprinkles

Sundae

ROTE GRÜTZE SUNDAE

Vanilla Ice Cream, Mixed Berry Compote, Fresh Whipped Cream

No Sugar Added Dessert

COFFEE CRÈME DOME

Ladyfingers, Amaretto Espresso, Mascarpone Cheese

✓Vegetarian ⓄGluten Free ⓂDairy Free ♻️Made without animal meat, dairy, eggs, and honey
Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.