



# CONCIERGE ROOM SERVICE

## ALL-DAY MENU

Served from 11:00am to 8:00pm

### Seared Ahi Tuna Niçoise Salad

Green Beans, Fingerling Potatoes, Olives, Quail Eggs, Oak Leaf, Romaine, Endive Lettuce, Dijon Mustard Vinaigrette

### Heirloom Tomato Soup

with Toasted Brioche

### Potato Gnocchi

Crimini, Hazelnuts, Cavolo Nero & Pecorino

### All-American Cheeseburger

Seared Angus Beef Burger, Crisp Escarole Greens, Sliced Tomato, Red Onion & Pickles, Smoked Wisconsin Cheese and French Fries

### Toasted Portobello Mushroom and Halloumi

on Toasted Ciabatta with Basil Leaf, Peppadew and Tupelo Honey

## FOR CHILDREN OF ALL AGES

### Crudités

Carrots, Celery, Cucumbers, Cherry Tomatoes with Ranch Dressing

### Crisp Chicken Tenders

with French Fries and Barbecue Sauce




## DESSERTS

### Assorted Mickey Shape Sandwich Cookies


Dulce De Leche, Apple Pie, Chocolate Peanut Butter and Cream Pie

### Banoffee Tart

Banana Crèmeux Baked Caramel, Chocolate Ganache, Chantilly Cream

 Vegetarian  Gluten Free  Dairy Free

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.

 Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase