House Made Soups
New England Clam Chowder
or Soup of the Day.

Chop It or Toss It SuperSalad
Create your own bottomless salad from our selection of fresh lettuces, vegetables, and our house made dressings.

Main Entrées
— Entrées include a baked potato and choice of one side —

16 oz. Roasted Black Angus Prime Rib
36.99

1/2 Thyme Roasted Organic Chicken
29.99

8 oz. Cedar Planked Blackened Atlantic Salmon
32.99

Chef’s Vegetarian Pasta Creation
29.99

Sides

Macaroni and Cheese
traditional elbow macaroni
and creamy cheese sauce

Cheesy Baked Potato Casserole
crunchy baked potato squares
with parmesan cheese

Mediterranean Spiced Yellow Farmers Squash
with shallot and toasted cumin

Crispy Fried Sweet Onion Rings
sweet onions fried to a golden brown

Pan Roasted White Button Mushrooms
with thyme, garlic and butter

Sizzling Fajita Veggies
cast iron cooked red and yellow bell pepper with sweet Spanish onion

Desserts Buffet
Enjoy decadent desserts, created by our award-winning pastry chef, Laurent Branlard

Draft Beers
Try our exclusive, locally brewed craft beer.

Phins & Feathers
Miller- Lite
Yuengling
Sam Adams Seasonal

glass ½ pitcher pitcher
7 16 31
6 14 26
6 14 26
7 16 31

Red Wines
Try our new Seasonal Sangria
Pomegranate Sangria / Peach Sangria
glass pitcher
12 38

Liberty School Merlot
Achaval Ferrer Malbec Blend
Beckin Pinot Noir
The Federalist Cab

Hess Chardonnay
J&H Spatlese Reisling
Tolloy Pinot Grigio
Kim Crawford Sauv Blanc

$8 glass $40 bottle
$8 glass $40 bottle
$9 glass $45 bottle
$9 glass $45 bottle

White Wines

Try our new Seasonal Sangria

— Please note that The Walt Disney World Swan and Dolphin does not participate in the Disney Dining Plan / MagicBands —

*We pride ourselves in providing gluten friendly menu options. While we strive to ensure these meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. Prices exclusive of tax and gratuity. Chefs are available to discuss and attempt to accommodate any dietary or special needs diets. All food items are cooked to the recommended FDA food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness. Characters are subject to change without notice.

For parties of 4 or more, an 18% service charge will be added.