

California Grill

Disney's Contemporary Resort, Disney's Contemporary Resort
Signature Dining

California Grill 3 Course Selection Menu Pricing

\$99 per adult, plus tax and gratuity | Deluxe Wine
Pairing +78

\$45 per Child (Ages 3-9), plus tax and gratuity . .

Market Inspirations (Choose One)

Sonoma Goat Cheese Ravioli

Organic Mixed Mushroom Ragoût, Tomato-Fennel Broth,
California Extra Virgin Olive Oil

Dungeness Crab Salad

Gem Lettuces, Seasonal Fruit, Rye Crisp, Shaved Fennel,
Tarragon, Meyer Lemon Vinaigrette, Mustard Aioli

Fire-Roasted Artichoke Flatbread

White Bean Purée, Ramp Aioli, Lemon Zest, Artichokes,
Arugula, California Extra Virgin Olive Oil

Hearth-steamed Saffron Mussels

Charred Leeks, Chorizo, Potato Confit, Persillade

Surf & Turf Roll*

Wagyu Beef, Soft-shell Crab, Yuzu-Avocado Purée, Soy Gel

Seasonal Flatbread

Chef-inspired Creation featuring Seasonal Ingredients

Spicy Kazan Roll*

Blue Crab, Ebi Shrimp, Bay Scallops, Fireball Sauce

Chef's Journey (Choose One)

Cioppino

White Fish, Clams, Shrimp, Calamari, Mussels, Crispy Garlic
Chips, Sourdough Crouton

Oak-grilled Filet of Beef*

Roasted Garlic Potato Purée, Seasonal Vegetables, Cabernet-
Veal Demi

Seared Market Fish*

Wax Beans, Ancient Grains, English Peas, Marcona Almond,
Meyer Lemon-Caper Butter Sauce

Grilled Pork Tenderloin*

Creamy Goat Cheese Polenta, Roasted Pork Belly, Aged
Balsamic Organic Mushrooms, Zinfandel Glaze

Seared Lamb Rack*

Herb-Ricotta Gnudi, Fava Beans, Chimichurri, Root Spinach,
Tomato Ragù, Red Wine Jus

Wagyu Strip Loin*

Corn, Beef Tallow-Herb Fingerling Potatoes, Grilled Green
Garlic, Salsa Macha (Available for additional surcharge of
\$47)

Pan-roasted Carrot Gnocchi

Toasted Pistachios, Agave-Citrus-glazed Baby Carrots, Pesto Sauce, Carrot Hummus

Chef's Journey Enhancements

Tiger Prawns \$22.00

Tomato Butter, Mandarin Vinaigrette

Lobster Tail \$28.00

Vanilla Bean Butter-poached, Tarragon, Fines Herb

Scallops \$20.00

Creamy Seasonal Risotto

Sweet Creations (Choose One)

Celebration of Citrus

Meyer Lemon, Olive Oil-Poppy Seed Cake, Blood Orange Gel, Yuzu Curd

Vanilla Bean Crème Brûlée

Seasonal Fruit

Kids' Appetizers (à la carte)

Chicken Noodle Soup

House-made Chicken Broth, Shells, Vegetables

Caesar Salad

Tomato Confit, Bacon, Croutons, Caesar Dressing

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Kids' Entrées (choose one)

Grilled Steak

Grilled Citrus-glazed Chicken

Teriyaki-Glazed Salmon

House-made Shells & Cheese

Grilled Pork Tenderloin

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Kids' Selections (choose two)

Roasted Yukon Gold Potatoes

Steamed Green Beans

Goat Cheese Polenta

Brown Rice or White Basmati Rice

Steamed Green Beans or Broccolini

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Kids' Dessert Selections

Fresh Fruit

Cookies and Cream Ice Cream Sandwich

Chocolate Chip Cookies, Cookies and Cream Ice Cream, Caramel Sauce, Whipped Cream

PB&J

Peanut Butter Mousse, Raspberry-Strawberry Jelly, Milk Chocolate Cookie Crunch

Tea Selections

Eros

Sweet mandarin orange and warm vanilla passionately embrace medium-bodied Ceylon tea leaves in this sensory delight

Imperial Orange Pekoe

This regal tea is steeped in the rich history of the House of Orange, has a blend of estate high-grown Ceylon black teas

English Breakfast

A Complex blend of malty Indian and copper-liquor Ceylon teas with brightness of a China keemun

Thunderbolt Darjeeling

Charged with the distinct Darjeeling character, this second flush is named for the region

Mad Hatters Tea Party

A velvety combination of bright and flowery Ceylon with passion fruit, pomegranate, and vanilla

Organic Pear Tree Green

Estate China is a green tea, perfumed with the essence of freshly plucked ripe pears. It is crisp and sweet, just as a pear should be

Organic Health and Well-being Green Tea

This mild green tea is full of natural vitamins and antioxidants

Organic Chamomile Flowers (Egypt)

This tea has a tranquil and calming herbal infusion of sweet and fragrant golden chamomile blossoms: mild and sweet

Lemon Verbena

Let your heart be light with this naturally caffeine-free infusion of lemon verbena, lemon grass, and lemon balm

Osmanthus

Delicately scented with rare osmanthus flowers, champagne aroma, and rich flavor

Silver Leaf

Harvested south of the Yangtze River, this white tea is named for the silver downy hairs that cover the young, unopened buds

Beverages with Alcohol

Full Bar featuring Premium Spirits, Beer, Hard Ciders, and More Also Available

Featured Sparkling and White Wines

Banfi Rosa Regale Sparkling Rosé, Brachetto, Piedmont NV

Domaine Carneros Sparkling Wine, Carneros '16 .

Veuve Clicquot 'Ponsardin' Brut, Reims NV

Kim Crawford 'Signature Reserve' Sauvignon Blanc, Marlborough '18

Merry Edwards Sauvignon Blanc, Russian River Valley '17

Chateau Montelena Chardonnay, Potter Valley '17 .

Selbach-Oster Riesling, Mosel '18

Conundrum White Blend, Rutherford '19

D. Zind-Humbrecht, Gewürztraminer, Alsace '19 . .

La Perlina, Moscato, Puglia NV

Lageder "Riff", Pinot Grigio, Venezie '18

Cakebread Chardonnay, Napa Valley '18

Rombauer Chardonnay, Carneros '18

Full Reserve Wine List Available

Featured Rosé and Red Wines'

La Crema Pinot Noir, Monterey Country '18

Saint Andre de Figuiere Rosé, Cotes de Provence '20

Big Basin Syrah, Santa Cruz Mountains '14

Emeritus 'Hallberg Ranch' Pinot Noir, Russian River Valley '16

Meiomi, California '17

Roco 'Gravel Road' Pinot Noir, Willamette Valley '17

Duckhorn Merlot, Napa Valley '16

B.R. Cohn Silver Label Cabernet Sauvignon, North Coast '17

Chappellet, Bordeaux Blend "Mountain Cuvée" '17

Faust Cabernet Sauvignon, Napa Valley '17

Honig Cabernet Sauvignon, Napa Valley '21

Paul Hobbs 'CrossBarn' Pinot Noir, Sonoma County '18

Silverado Vineyards Cabernet Sauvignon, Napa Valley '17

Maal "Biutiful", Malbec, Mendoza '18

The Prisoner Red Blend, Napa Valley '19

Selvapiana Chianti Rufina, Italy '19

Rombauer Vineyards Zinfandel, Napa Valley '20

Michael David 'Earthquake' Zinfandel, Lodi '16

Full Reserve Wine List Available

Signature Cocktails

California Grill Signature Cocktail \$149.00

This Ultra-Premium Cocktail pairing partners a traditional Champagne Cocktail with Rémy Martin Louis XIII, which takes four generations of Cellar Masters to create 137

Zacapa No. 23 Sidecar \$28.00

Ron Zacapa Centenario No. 23 Rum, Cointreau Liqueur, Sweet-and-Sour Splash

Blackberry Sour \$19.00

Ketel One Citroen Vodka, House-made Lemonade, Blackberries

Blueberry Lemon Drop Martini \$19.00

Three Olives Blueberry Vodka, Lemon and Pomegranate Juices, Sugared Rim

Ancho Rancho Spicy Margarita \$19.00

Patrón Añejo Tequila, Ancho Reyes Chile Liqueur, Lime Juice, Agave Nectar

San Francisco Mai Tai \$19.00

Captain Morgan Spiced Rum, Orgeat (Almond), Orange and Pineapple Juices, float of Gosling's Black Seal Rum

The Monterey \$18.50

Licor 43 Liqueur, Mount Gay Eclipse Rum, DOLE® Pineapple Juice, House-made Sour Mix

Sonoma Maple Bourbon Old Fashioned \$21.00

Sonoma Distilling Co. Bourbon, Vanilla Maple Syrup, Angostura Bitters and Luxardo Gourmet Maraschino Cherries with an Orange Twist

The Newgroni \$20.00

Monkey 47 Gin, Stirrings Pomegranate Liqueur, Aperol Liqueur, Yuzu, Mint

California Grill Sour \$25.00

Widow Jane Small Batch Whiskey, DISARONNO Originale Liqueur, Sweet-and-Sour Splash and Dow's 2016 Porto

A Little Whistle \$25.50

Whistle Pig 10 Yr. Rye Whiskey, White Grapefruit Juice, Basil

Allergy-Friendly Market Inspirations (Choose One)

Guests must speak to a Cast Member about their allergy-friendly request

Sonoma Goat Cheese Raviolo

Organic Mixed Mushroom Ragoût, Tomato-Fennel Broth, California Extra Virgin Olive Oil (For Fish/Shellfish,

Peanut/Tree Nut, Sesame, Soy Allergies)

Surf & Turf Roll*

Wagyu Beef, Soft-shell Crab, Yuzu-Avocado Purée, Soy Gel
(For Fish, Peanut/Tree Nut, Sesame Allergies)

Seasonal Flatbread

Chef-inspired Creation featuring Seasonal Ingredients (For
Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame Allergies)

Spicy Kazan Roll*

Blue Crab, Ebi Shrimp, Bay Scallops, Fireball Sauce (For Milk,
Peanut/Tree Nut Allergies)

Dungeness Crab Salad

Gem Lettuces, Seasonal Fruit, Rye Crisp, Shaved Fennel,
Tarragon, Meyer Lemon Vinaigrette, Mustard Aioli (For Fish,
Milk, Peanut/Tree Nut, Sesame, Soy Allergies)

Fire-Roasted Artichoke Flatbread

White Bean Purée, Ramp Aioli, Lemon Zest, Artichokes,
Arugula, California Extra Virgin Olive Oil (For Egg,
Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame Allergies)

Hearth-steamed Saffron Mussels

Charred Leeks, Chorizo, Potato Confit, Persillade (For Egg,
Fish, Peanut/Tree Nut, Sesame, Soy Allergies)

Allergy-Friendly Chef's Journey (Choose One)

Guests must speak to a Cast Member about their
allergy-friendly request

Oak-grilled Filet of Beef*

Roasted Garlic Potato Purée, Seasonal Vegetables, Cabernet-
Veal Demi (For Gluten/Wheat, Egg, Fish/Shellfish,
Peanut/Tree Nut, Sesame, Soy Allergies)

Seared Lamb Rack*

Herb-Ricotta Gnudi, Fava Beans, Chimichurri, Root Spinach,
Tomato Ragù, Red Wine Jus (For Egg, Fish/Shellfish,
Peanut/Tree Nut, Sesame Allergies)

Seared Market Fish*

Wax Beans, Ancient Grains, English Peas, Marcona Almond,
Meyer Lemon-Caper Butter Sauce (For Egg, Peanut, Sesame,
Shellfish, Soy Allergies)

Cioppino

White Fish, Clams, Shrimp, Calamari, Mussels, Crispy Garlic
Chips, Sourdough Crouton (For Egg, Peanut/Tree Nut,
Sesame, Soy Allergies)

Cast Iron-grilled Pork Tenderloin*

Creamy Goat Cheese Polenta, Roasted Pork Belly, Aged
Balsamic Organic Mushrooms, Zinfandel Glaze (For
Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy
Allergies)

Wagyu Strip Loin*

Corn, Beef Tallow-Herb Fingerling Potatoes, Grilled Green
Garlic, Salsa Macha (Available for additional surcharge of
\$47) (For Gluten/Wheat, Egg, Fish/Shellfish, Soy, Tree Nut
Allergies)

Pan-roasted Carrot Gnocchi

Toasted Pistachios, Agave-Citrus-glazed Baby Carrots, Pesto
Sauce, Carrot Hummus (For Egg, Fish/Shellfish, Milk, Peanut,
Sesame, Soy Allergies)

Allergy-Friendly Sweet Creations (Choose One)

Guests must speak to a Cast Member about their
allergy-friendly request

Celebration of Citrus

Meyer Lemon, Olive Oil-Poppy Seed Cake, Blood Orange
Gel, Yuzu Curd (For Fish/Shellfish, Peanut/Tree Nut, Sesame
Allergies)

Vanilla Bean Crème Brûlée

Seasonal Fruit (For Fish/Shellfish, Peanut/Tree Nut, Sesame Allergies)

Allergy-Friendly Kids' Appetizers (à la carte)

Guests must speak to a Cast Member about their allergy-friendly request

Chicken Noodle Soup

House-made Chicken Broth, Shells, Vegetables (For Fish/Shellfish, Milk, and Peanut/Tree Nut Allergies)

Caesar Salad

Tomato Confit, Bacon, Croutons, Caesar Dressing (For Peanut/Tree Nut, Sesame, Shellfish, Soy Allergies)

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Allergy-Friendly Kids' Create-Your-Own Meal (choose one)

Guests must speak to a Cast Member about their allergy-friendly request

Grilled Steak

(Allergy-Friendly)

Teriyaki-Glazed Salmon

(For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Sesame, and Shellfish Allergies)

Grilled Citrus-glazed Chicken

(For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

House-made Shells and Cheese

(For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Grilled Pork Tenderloin

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, Soy Allergies)

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Allergy-Friendly Kids' Create-Your-Own Selections (choose two)

Guests must speak to a Cast Member about their allergy-friendly request

Steamed Green Beans

(Allergy-Friendly)

Roasted Yukon Gold Potatoes

(Allergy-Friendly)

Brown Rice or White Basmati Rice

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, Soy Allergies)

Goat Cheese Polenta

(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Steamed Green Beans or Broccolini

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, Soy Allergies)

Allergy-Friendly Kids' Dessert Selections (choose one)

Guests must speak to a Cast Member about their allergy-friendly request

Fresh Fruit
(Allergy-Friendly)

Cookies and Cream Ice Cream Sandwich
Chocolate Chip Cookies, Cookies and Cream Ice Cream, Caramel Sauce, Whipped Cream (For Fish/Shellfish and Sesame Allergies)

PB&J
Peanut Butter Mousse, Raspberry-Strawberry Jelly, Milk Chocolate Cookie Crunch (For Fish/Shellfish, Sesame, Soy, Tree Nut Allergies)

At Disney owned and operated locations, Guests must speak to a cast member about their allergy-friendly request. While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Our allergy-friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs. For more information about allergy-friendly requests at Disney owned and operated locations, ask to speak with a Special Diets Trained Cast Member upon arrival at the location. Allergy requests may be handled differently at locations not owned and operated by Disney.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Our plant-based menu items are made without animal meat, dairy, eggs and honey.