

Cítricos

Disney's Grand Floridian Resort & Spa, Disney's Grand Floridian Resort & Spa
Signature Dining

First Course

Southern-style Fried "Hen" \$18.00 Hen of the Woods Mushrooms, Pickles, Sweet Plantain Curry	Seasonal Salad \$17.00 Compressed Strawberries, Chamomile-infused Goat Cheese, Frisée, Bacon Vinaigrette
Celery Root-Sunchoke Bisque \$15.00 Pickled Pears, Spiced Brown Butter, Sunchoke Chips	Citricos House Salad \$17.00 Winter Greens, Smoked Candied Walnuts, Persimmon Conserva, Pomegranate Vinaigrette
Key West Pink Shrimp and Octopus in Huancaína \$21.00 Corn Cachapa Cake, Ají Panca Aioli, Chupe Broth	Yuzu-Soy Roasted Duck Breast* \$23.00 Braised Duck Dumplings, Butternut Tonkotsu, Soy Quail Egg, Sesame Aioli
Citrus-cured Hiramasa* \$24.00 Passion Fruit Nuoc Cham, Compressed Star Fruit, Pasilla Oil, and Blood Orange-puffed Tapioca	Baerii Sturgeon Caviar (1-oz) \$125.00 Egg Yolk Spread, Crème Fraîche, Caperberries, Toasted Brioche, Cornbread
Royal Osetra Caviar (1-oz) \$150.00 Egg Yolk Spread, Crème Fraîche, Caperberries, Toasted Brioche, Cornbread	

Entrées

Oak-grilled Filet Mignon* \$62.00 Potato Purée, Seasonal Vegetable, Sherry-Guajillo Beef Jus (Substitute Oak-grilled American Wagyu New York Strip for an additional \$13)	Crispy Garlic-cruste Domestic Fish \$48.00 Boniato Confit, Fennel, Seafood Velouté
Togarashi-spiced Red Snapper \$50.00 Seaweed Rice Cake, Cashew Purée, Mushroom Dashi	Ancient Grains \$39.00 Smoked Celeriac Purée, Baby Roasted Vegetables, Sweet Sorghum-Carrot, Baby Kale (Plant-based)
Grilled Porcelet in Al Pastor Marinade \$49.00 Marcona Almond Mole, Braised Cabbage, Green Onion Soubise	Roulade of Chicken \$42.00 Charred Creamed Corn, Orange-glazed Hushpuppies, Chardonnay-Mushroom Chicken Jus, Seasonal Vegetables

Malbec Guava-barbecued Short Ribs \$54.00

Aged Cheddar Creamy Grits, Roasted Poblano, Curtido Slaw,
and Brussels Sprouts

Enhancements

Truffles and Pasta \$23.00

House-made Tagliatelle, Sunchoke Purée, Parmesan Foam,
Seasonal Truffles

Jamón Ibérico de Bellota \$18.00

Sautéed Rock Shrimp al Ajillo \$18.00

Smoked Cauliflower \$12.00

Green Curry, Chili Crunch, and Citrus Crème Fraîche (Plant-based)

Desserts

Cassis Caramel Corn \$14.00

Caramel Corn Mousse, Cassis Crèmeux, Rioja-compressed
Apples

Chocolate Pomegranate \$14.00

Nyangbo Dark Chocolate, Yogurt Chantilly, Black Sesame

Mango Coconut Cremeux \$14.00

Passion Fruit Ganache, Rum Cake, Lemongrass-Coconut Ice
Cream (Plant-based)

Artisanal Cheese Selection \$19.00

Four Chef-selected Tasting Portions, Honeycomb, Quince
Paste, Apricot Jam, Pumpkin Seed Brittle, Cranberry Bread

Strawberry Mascarpone Cheesecake \$12.00

Banana Sponge, Burnt-Honey Cream, Strawberry-Rose Gel

Port, Madeira, & Dessert Wine (3-oz pour)

Royal Tokaji Aszú 5 Puttonyos Tokaji-Hegyalja, Hungary \$25.00

Meeker FroZin Zinfandel, Russian River Valley, California \$23.00

Dow's 20 yr Tawny \$25.00

Kids' Appetizers (à la carte)

Garden Salad \$5.25

with House Vinaigrette

Chicken Noodle Soup \$5.25

Cheese and Grapes \$5.25
with Crackers

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' Create-Your-Own Entrées (choose one)

Shrimp \$20.00
served with choice of Small Lowfat Milk, Small DASANI®
Water, or Small Minute Maid® Apple Juice

Grilled Steak \$20.00
served with choice of Small Lowfat Milk, Small DASANI®
Water, or Small Minute Maid® Apple Juice

Grilled Cheese Sandwich \$14.00
served with choice of Small Lowfat Milk, Small DASANI®
Water, or Small Minute Maid® Apple Juice

Pasta with Marinara \$15.00
served with choice of Small Lowfat Milk, Small DASANI®
Water, or Small Minute Maid® Apple Juice

Grilled Chicken Breast \$16.00
served with choice of Small Lowfat Milk, Small DASANI®
Water, or Small Minute Maid® Apple Juice

Macaroni & Cheese \$14.00
served with choice of Small Lowfat Milk, Small DASANI®
Bottled Water, or Small Minute Maid® Apple Juice

Cheese or Pepperoni Pizza \$14.00
served with choice of Small Lowfat Milk, Small DASANI®
Bottled Water, or Small Minute Maid® Apple Juice

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' Create-Your-Own Selections (choose two)

Broccoli

Carolina Gold Rice

Roasted Carrots

Fresh Fruit

Mashed Potatoes

Vanilla or Chocolate Ice Cream Sundae

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Specialty Non-Alcoholic Beverages

Purple Penguin \$7.50
Pineapple, Mango-Guava, Lemon, Lavender, Grenadine,
House-made Seltzer

Sparkling Grapefruit Soda \$9.00
House-made Grapefruit Syrup, Florida Honey, House-made
Seltzer

Old Fashioned Orange Soda Float \$9.75

Handcrafted orange syrup, House-made seltzer and Vanilla Bean Ice cream

Paradise Punch \$9.25

Melted Sugar, Caribbean Spices, Strawberry, Vanilla Bean, Orgeat (Almond), Cranberry, Citrus

Specialty Cocktails

Pineapple Daiquiri \$19.00

Ron Zacapa 23 Rum, Aperol Liqueur, Pineapple Juice, Lime Juice, Angostura Bitters

Mezcal Paloma Sour \$18.50

Siete Misterios Mezcal, Ancho Reyes Poblano Liquor, Grapefruit Juice, House-made Grapefruit Syrup, Agave

Citrus Blossom Martini \$18.50

Hangar One Mandarin Vodka, Grand Marnier Liqueur, House-made Orange Syrup, Lemon Juice

Cucumber Vodka Martini \$19.00

Ketel One Botanical Cucumber & Mint Vodka, Cointreau Liqueur, St. Germain Elderflower Liqueur

Dolce \$18.00

St. Germain Elderflower Liqueur, Charles de Fère Brut, Mint, Lime, House-made Seltzer

Amaro Grapefruit Spritz \$19.00

Amaro Nonino, Antica Vermouth, Fords Gin, House-made Grapefruit Syrup, House-made Seltzer

Sunset Margarita \$19.00

Teremana Blanco Tequila, Grand Marnier Liqueur, Smoked Chili Bitters, Lime, Agave

Passion Margarita \$20.00

Don Julio Reposado Tequila, House-made Orange Reduction, Passion Fruit, Passion Fruit Pearls

212 Manhattan \$19.00

Angel's Envy Port Barrel Finish Bourbon, Barolo Chinato, Amaro Nonino, Chocolate Bitters

1806 Old Fashioned \$26.00

WhistlePig 10 yr Rye Whiskey, Yellow Chartreuse Liqueur, Tempus Fugit Crème de Banane Liqueur, House-made Banana Oleo-Saccharum

Beer & Cider

Sierra Nevada Pale Ale \$11.50

St. Bernardus Abt 12 Abbey Ale \$12.75

Dogfish Head 90 Minute Imperial IPA \$11.50

Kona Longboard Island Lager \$11.50

Stella Artois Lager \$11.00

Left Hand Milk Stout \$11.50

Angry Orchard Crisp Apple Hard Cider \$10.50

Wines

Crossbarn by Paul Hobbs, Sonoma Coast 2019	Bottle \$95.00 Glass \$23.00	Maso Poli, Pinot Grigio, Trentino Italy 2020	Bottle \$55.00 Glass \$15.00
Henri Bourgeois Sancerre Les Baronnes, Loire Valley, France 2021	Bottle \$81.00 Glass \$19.00	Laurent-Perrier Brut, Tours-Sur-Marne NV	Bottle \$150.00 Glass \$31.00

Allergy-Friendly First Course

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

Seasonal Salad **\$17.00**

Compressed Strawberries, Chamomile-infused Goat Cheese, Frisée, Bacon Vinaigrette (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)

Citricos House Salad **\$17.00**

Winter Greens, Smoked Candied Walnuts, Persimmon Conserva, Pomegranate Vinaigrette (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut, Sesame, Soy Allergies)

Yuzu-Soy Roasted Duck Breast* **\$23.00**

Braised Duck Dumplings, Butternut Tonkotsu, Soy Quail Egg, Sesame Aioli (For Milk, Peanut/Tree Nut, and Shellfish Allergies)

Baerii Sturgeon Caviar (1-oz) **\$125.00**

Egg Yolk Spread, Crème Fraîche, Caperberries, Toasted Brioche, Cornbread (For Peanut/Tree Nut, Sesame, Soy Allergies)

Southern-style Fried “Hen” **\$18.00**

Hen of the Woods Mushrooms, Pickles, Sweet Plantain Curry (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame Allergies)

Celery Root-Sunchoke Bisque **\$15.00**

Pickled Pears, Spiced Brown Butter, Sunchoke Chips (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)

Key West Pink Shrimp and Octopus in Huancaína . **\$21.00**

Corn Cachapa Cake, Ají Panca Aioli, Chupe Broth (For Gluten/Wheat, Peanut/Tree Nut, Sesame, Soy Allergies)

Citrus-cured Hiramasa* **\$24.00**

Passion Fruit Nuoc Cham, Compressed Star Fruit, Pasilla Oil, and Blood Orange-puffed Tapioca (For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Sesame, Shellfish, and Soy Allergies)

Royal Osetra Caviar (1-oz) **\$150.00**

Egg Yolk Spread, Crème Fraîche, Caperberries, Brioche, Corn Bread (For Peanut/Tree Nut, Sesame, Soy Allergies)

Allergy-Friendly Entrées

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

Malbec Guava-barbecued Short Ribs **\$54.00**

Aged Cheddar Creamy Grits, Roasted Poblano, Curtido Slaw, and Brussels Sprouts (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Oak-grilled Filet Mignon* **\$62.00**

Potato Purée, Seasonal Vegetable, Guajillo Beef Jus (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Grilled Porcelet in Al Pastor Marinade **\$49.00**

Marcona Almond Mole, Braised Cabbage, Green Onion Soubise (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut, Soy Allergies)

Crispy Garlic-crusted Domestic Fish	\$48.00	Togarashi-spiced Red Snapper	\$50.00
Boniato Confit, Fennel, Seafood Velouté (For Gluten/Wheat, Peanut/Tree Nut, Sesame, Soy Allergies)		Seaweed Rice Cake, Boiled Peanut Purée, Mushroom Dashi (For Gluten/Wheat, Egg, Peanut, Shellfish Allergies)	
Roulade of Chicken	\$42.00	Ancient Grains	\$39.00
Charred Creamed Corn, Orange-glazed Hush Puppies, Mushroom-Chicken Jus, Seasonal Vegetables (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)		Smoked Celeriac Purée, Baby Roasted Vegetables, Sweet Sorghum-Carrot, Baby Kale (Plant-based) (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, Soy Allergies)	

Allergy-Friendly Enhancements

Guests must speak to a Cast Member about their allergy-friendly request		Truffles and Pasta	\$23.00
		House-made Tagliatelle, Sunchoke Purée, Parmesan Foam, Seasonal Truffles (For Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)	
Jamón Ibérico de Bellota	\$18.00	Sautéed Rock Shrimp al Ajillo	\$18.00
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, Soy Allergies)		(For Gluten/Wheat, Egg, Fish, Peanut/Tree Nut, Sesame, Soy Allergies)	
Smoked Cauliflower	\$12.00		
Green Curry, Chili Crunch, and Citrus Crème Fraîche (Plant-based) (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut Allergies)			

Allergy-Friendly Desserts

Guests must speak to a Cast Member about their allergy-friendly request		Cassis Caramel Corn	\$14.00
		Caramel Corn Mousse, Cassis Crèmeux, Rioja-compressed Apples (For Fish/Shellfish, Peanut/Tree Nut, Sesame Allergies)	
Chocolate Pomegranate	\$14.00	Mango Coconut Cremeux	\$14.00
Nyangbo Dark Chocolate, Yogurt Chantilly, Black Sesame (For Fish/Shellfish, Peanut/Tree Nut Allergies)		Passion Fruit Ganache, Rum Cake, Lemongrass-Coconut Ice Cream (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut, Sesame, Soy Allergies)	
Artisanal Cheese Selection	\$19.00	Strawberry Mascarpone Cheesecake	\$12.00
Four Chef-selected Tasting Portions, Honeycomb, Quince Paste, Apricot Jam, Pumpkin Seed Brittle, Cranberry Bread (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)		Banana Sponge, Burnt-Honey Cream, Strawberry-Rose Gel (For Fish/Shellfish, Peanut/Tree Nut, Sesame Allergies)	

Kids' Allergy-Friendly Appetizers (à la carte)

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

Chicken Noodle Soup \$5.25

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

Garden Salad \$5.25

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

Cheese and Grapes \$5.25

Served with Crackers (For Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame 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.

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

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

Shrimp \$20.00

served with choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Pasta with Marinara \$15.00

served with choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice (For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Grilled Steak \$20.00

served with choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Grilled Cheese Sandwich \$14.00

served with choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Grilled Chicken Breast \$16.00

served with choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Macaroni & Cheese \$14.00

served with choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Cheese or Pepperoni Pizza \$14.00

served with choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and 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.

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

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

Broccoli

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

Carolina Gold Rice

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

Roasted Carrots

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

Fresh Fruit

Mashed Potatoes

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

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

Vanilla or Chocolate Ice Cream Sundae

(For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and 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.

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.