

# VISIT ORLANDO MAGICAL DINING MENU

**\$40** Includes appetizer, entrée, and dessert. Sorry, no substitutions.

**There is an automatic gratuity charge of 20 percent for all Magical Dining Diners.**

## Thank You

### Appetizer Selection (Choose One):

**Short Rib Egg Rolls:** Shredded braised beef and cabbage served with our ginger beer dipping sauce.

**Coconut Fried Shrimp:** Six butterflied and battered coconut flavored shrimp served with a sweet Thai chili sauce.

**Artichoke Dip:** Cream cheese, garlic, onion, and artichoke hearts baked and served with fried pita chips.

### Main Course (Choose One)

**Sautéed Norwegian Salmon Filet:** Served over sautéed rock shrimp, baby French beans, julienne gold potatoes, onions & tomato, draped with a horseradish lemon Beurre Blanc sauce. Served with two of our sides, choose from mushrooms, sautéed vegetables, steak fries, baked potato, smashed Yukon gold potatoes, house or Caesar salad.

**10 Oz New York Strip Steak:** We trim our New York strip extra close to bring more of what you love in a steak. Brushed with cognac compound butter for extra flavor. Served with two of our sides, choose from mushrooms, sautéed vegetables, steak fries, baked potato, smashed Yukon gold potatoes, house or Caesar salad.

**Sautéed Chicken Oscar :** Fresh chicken tenderloins topped with buttery crab meat, steamed asparagus spears and béarnaise sauce. Served with two of our sides, choose from mushrooms, sautéed vegetables, steak fries, baked potato, smashed Yukon gold potatoes, house or Caesar salad.

**Enhancements:** Upgrade to a 16-ounce Ribeye +\$15, Upgrade to an 8-ounce filet +\$18, Add a skewer of shrimp +\$12, make your steak Oscar style +\$12, make it black and bleu style + \$6, add a six-ounce cold water lobster tail +\$25, add three diver sea scallops +\$18, add peppercorn sauce +\$4

### Dessert (Choose One)

**NY Style Cheesecake:** Classic New York Style Cheesecake served with our berry sauce and whipped cream.

**Key Lime Pie:** Chef Tommy's spin on this classic Florida dessert. Made in house and served with whipped cream in a graham cracker crust.

**Chocolate Earthquake Cake:** Moist chocolate brownie covered with delicious chocolate fudge and layered with chunks of brownie, white chocolate chips, and ganache chips.

# MAGICAL DINING SPECIALTY DRINK MENU

**\$18**

**Pomegranate Martini:** Tito's vodka, pom liqueur, lemon, and organic pomegranate juice, served up with a twist.

**Maple Old Fashioned:** Knob creak maple bourbon, angostura bitters, simple syrup, Luxardo cherry juice.

**Espresso Martini:** Tito's vodka, Kahlua, fresh brewed espresso, simple syrup, and fresh cream. Our bestselling dessert cocktail.



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**Thank You**