

Whispering Canyon Cafe

901 Timberline Drive Orlando FL 32830 · +14079395277 · Updated: Jan 14, 2026

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ALL-YOU-CARE-TO-ENJOY SIGNATURE SKILLETS (CHOICE OF ONE) 3

The Heritage

\$26.00

House-made Buttermilk-Cheddar Biscuits and Sausage Gravy with Scrambled Eggs, Country Potatoes, Hickory-smoked Bacon, Pork Sausage Links, Mickey-shaped Waffles (Price per person)

The Lighter Side

\$26.00

Bircher Muesli (Swiss Oatmeal), Fresh Fruit, and Yogurt with Egg White-Spinach Frittata, Turkey Bacon, Turkey Sausage, Country Potatoes, Mickey-shaped Waffles (Price per person)

The Carnivore

\$26.00

House-made Cornbread with Honey Butter, Maple-Chipotle Barbecued Slow-smoked Pork Ribs, Oak-smoked Beef Brisket, Barbecued Pulled Pork, Citrus-Herb Chicken, Country Potatoes, Buttered Corn, Charred Carrots (Price per person)

MAIN CLAIM ENTRÉES 11

Pepper Jack "Cheese" Frittata

\$17.00

Peppers, Onions, and Spicy "Sausage" served with Country Potatoes (Plant-based)

Ham and Cheese Omelette

\$17.00

House-smoked Ham and Cheddar served with Country Potatoes and choice of House-made Buttermilk-Cheddar Biscuit or Toast

Belgian-style Waffle

\$15.00

Fresh Berries and choice of Hickory-smoked Bacon or Pork Sausage Link

Steel-cut Oatmeal

\$11.00

Fresh Fruit and Spiced Apple Muffin

Fresh Fruit Plate

\$12.00

Strawberry Yogurt and Granola

Applewood-smoked Turkey Sandwich

\$16.00

Toasted Multigrain Bread, Arugula, Tomato, and Cranberry-Mayonnaise served with Fresh Fruit

Seared Impossible™ Burger

\$23.00

Plant-based Brioche Bun, Spicy Aioli, Pepper Jack "Cheese", Bibb Lettuce, Tomato, Caramelized Onions, and Sweet Potato Fries (Plant-based)

Slow-smoked Pulled Pork Sandwich

\$16.00

Caramelized Onions, Vinegar-Barbecue Sauce, and House-made Bun served with Coleslaw

Chopped Bison Burger*

\$24.00

House-made Bun, Chipotle Aioli, Candied Hickory-smoked Bacon, Cheddar, Fried Pickle, and Sweet Potato Fries

Chopped Salad **\$18.00**

Mixed Greens, Hickory-smoked Bacon, House-smoked Turkey, Tomatoes, Dried Cherries, Cheddar, Cornbread Croutons, and Chipotle-Ranch Dressing

Western-style Benedict* **\$16.00**

Poached Eggs, Smoked Brisket, Charred Biscuit, Pickled Onion, Barbecue-spiced Hollandaise

SHAREABLE FAVORITES 2

"Jacked Up" Avocado Toast **\$13.00**

Mustard Barbecue-braised Jackfruit on Multigrain Bread with Avocado Spread, Radishes, and Pickled Onion (Plant-based)

'Burnt Ends' Nachos **\$14.00**

SIDE ORDERS 5

House-made Buttermilk-Cheddar Biscuit **\$5.50**

Toast - Rye, White, or Wheat **\$4.00**

Blueberry Muffin **\$4.50**

Hickory-smoked Bacon or Pork Sausage Link **\$5.50**

Sausage Gravy **\$6.00**

NON-ALCOHOLIC BEVERAGES 5

Minute Maid® Orange, Apple, or Cranberry Juice **\$4.49**

Grapefruit, Tomato, or Vegetable Juice **\$4.49**

Simply™ Smoothie Orchard Berry **\$6.29**

Freshly Brewed Joffrey's Coffee™ **\$4.29**

Press Pot Peru Alto Mayo Protected Forest Coffee Roasted by Joffrey's Coffee™ **\$9.25**

Disney supports Conservation International's Alto Mayo Protected Forest project in Peru, which promotes sustainable coffee growing and economic growth (serves Two)

MORNING COCKTAILS 5

Sunset Margarita **\$17.00**

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

Bloody Mary **\$14.00**

WODKA Vodka and Bloody Mary Mix

Bourbon Sweet Tea **\$16.00**

Maker's Mark Bourbon and House-brewed Sweet Tea

Mimosa **\$14.00**
Domaine Ste. Michelle Brut and Orange Juice

Mimosa Flight **\$23.00**
Domaine Ste. Michelle Brut with Pomegranate, Blood Orange, and Minute Maid® Passion-Orange-Guava and Orange Juices

SHAKES (ALL-YOU-CARE-TO-ENJOY) 1

Chocolate, Vanilla, or Strawberry **\$10.50**

KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) 7

One Egg **\$10.50**
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Steel-cut Oatmeal **\$6.25**
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Mickey-shaped Waffles **\$9.25**
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Grilled Chicken Breast **\$11.50**
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Cheeseburger **\$12.50**
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Macaroni & Cheese **\$10.50**
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Chicken Strips **\$11.50**
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO) 9

Fresh Fruit Cup

Apple Slices

Honey-Wheat Toast

Sausage Link

Country Potatoes

Bacon

Green Beans

Chocolate Chip Cookie

Corn

KID'S ALL-YOU-CARE-TO-ENJOY SIGNATURE SKILLET 1

All-You-Care-To-Enjoy Pioneer Skillet

\$14.50

Scrambled Eggs, Bacon, Pork Sausage Links, Mickey-shaped Biscuit, Country Potatoes, Mickey-shaped Waffle

ALLERGY-FRIENDLY ALL-YOU-CARE-TO-ENJOY SIGNATURE SKILLETS 3

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

The Heritage

\$26.00

Scrambled Eggs, Country Potatoes, Hickory-smoked Bacon, Pork Sausage Links, Allergy-Friendly Mickey-shaped Waffles, and Sausage Gravy (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies) (Price per person)

The Carnivore

\$26.00

House-made Cornbread with Honey Butter, Maple-Chipotle Barbecued Slow-smoked Pork Ribs, Oak-smoked Beef Brisket, Barbecued Pulled Pork, Citrus-Herb Chicken, Country Potatoes, Buttered Corn, Charred Carrots (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies) (Price per person)

ALLERGY-FRIENDLY MAIN CLAIM ENTRÉES 9

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

Pepper Jack "Cheese" Frittata with Country Potatoes

\$17.00

Peppers, Onions, Spicy Plant-based Sausage (For Gluten/Wheat, Egg, Fish/Shellfish, and Milk, and Sesame Allergies)

Ham & Cheddar Omelet

\$17.00

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

Allergy-Friendly Waffles

\$16.00

with Fresh Berries and your choice of Hickory-smoked Bacon or Pork Sausage Links (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut and Soy Allergies)

Fresh Fruit Plate

\$12.00

with Strawberry Yogurt and Granola (For Egg and Fish/Shellfish, and Allergies)

Applewood-smoked Turkey Sandwich

\$16.00

Arugula, Tomato, and Cranberry-Mayonnaise on an Allergy-Friendly Bun served with Fresh Fruit (For Gluten/Wheat, Fish/Shellfish, Milk, and Peanut/Tree Nut, and Sesame Allergies)

Slow-smoked Pulled Pork Sandwich

\$16.00

Caramelized Onions and Barbecue-Vinegar Sauce on a House-made Bun served with Coleslaw (For Fish/Shellfish and Peanut/Tree Nut, and Sesame Allergies)

Chopped Bison Burger*

\$24.00

Candied Hickory-smoked Bacon, Cheddar, Fried Pickle, and Chipotle Aioli on a House-made Bun served with Sweet Potato Fries (For Fish/Shellfish and Peanut/Tree Nut, and Sesame Allergies)

Chopped Salad

\$18.00

Mixed Greens, Hickory-smoked Bacon, House-smoked Turkey, Tomatoes, Dried Cherries, Cheddar, and Chipotle-Ranch Dressing (For Gluten/Wheat, Fish/Shellfish, and Peanut/Tree Nut, Sesame, and Soy Allergies)

ALLERGY-FRIENDLY SIDE ORDERS 5

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

Allergy-Friendly Bagel **\$5.00**

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

Allergy-Friendly White Toast **\$4.00**

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

Allergy-Friendly Chocolate Muffin **\$4.50**

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

Hickory-smoked Bacon or Pork Sausage Link **\$5.50**

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

ALLERGY-FRIENDLY KIDS' ENTRÉES (CHOOSE 1) ⁸

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

One Egg **\$10.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Steel-cut Oatmeal **\$6.25**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Mickey-shaped Waffles **\$9.25**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Hamburger served on an Allergy-Friendly Bun **\$12.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Macaroni & Cheese **\$10.50**

Served with choice of two (2) Selections and 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)

Grilled Chicken Breast **\$11.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Chicken Strips **\$11.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

ALLERGY-FRIENDLY KIDS' SELECTIONS (CHOOSE 2) ⁹

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

Fresh Fruit Cup

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

Country Potatoes

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

Honey-Wheat Toast

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

Sausage Link

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

Bacon

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

Corn

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

Chocolate Chip Cookies

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

Apple Slices

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

ALLERGY-FRIENDLY KID'S ALL-YOU-CARE-TO-ENJOY SIGNATURE SKILLET 2

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

All-You-Care-To-Enjoy Breakfast Skillet

\$14.50

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

TRAILBLAZING STARTERS 3

'Burnt Ends' Nachos

\$14.00

Topped with Beef Brisket, Barbecued Pulled Pork, Cheese Sauce, and Fresh Salsa

Whispering Canyon House Salad

\$11.00

Dried Cranberries, Seed Brittle, Goat Cheese, and Cranberry-Poppyseed Vinaigrette

Maple-Chipotle Barbecue-braised Jackfruit Dip

\$14.00

Plant-based Pepper Jack Cheese, Jalapeño, and Tortilla Chips (plant-based)

ALL-YOU-CARE-TO-ENJOY SIGNATURE SKILLETS 4

The Traditional

\$40.00

Oak-smoked Mustard-Barbecued Beef Brisket, Maple-Chipotle Pork Ribs, Slow-smoked Pulled Pork, Citrus-Herb Chicken, Western-style Sausage, Smashed Potatoes, Buttered Corn, Sautéed Green Beans (Price per person)

The Pig

\$40.00

Braised Pork Belly, Maple-Chipotle Barbecued Pork Ribs, Slow-smoked Pulled Pork, Mustard-Barbecued 'Piggy Wings', Western-style Sausage, Smashed Potatoes, Buttered Corn, Sautéed Green Beans (Price per person)

The Land and Sea

\$40.00

House-smoked Salmon, Citrus-Herb Chicken, Spicy Vegan Sausage, Charred Portobella, Barbecued Cauliflower, Roasted Potatoes, Sautéed Green Beans, Oven-roasted Carrots (Price per person)

Plant-based

\$40.00

Maple-Chipotle Barbecued Jackfruit, Spicy 'Sausage', Mustard-glazed Beefless Tips, Herb-brushed Trick'n Chick'n, Roasted Potatoes, Oven-roasted Carrots, Sautéed Green Beans, Charred Peppers (Price per person)

DESSERTS 3

Whispering Canyon Pioneer Chocolate Cake

\$8.50

Granny Smith Apple Pie

\$9.50

À la Mode

Rice Milk Panna Cotta, A No Sugar Added Dessert

\$9.00

with Marionberries and Strawberries (Plant-based)

KIDS' APPETIZERS (À LA CARTE) 3

Garden Salad

\$3.25

Fruit Cup

\$3.00

Baby Carrots

\$3.00

WHITE AND RED WINES 9

Eroica Riesling, Columbia Valley

aromas and flavors of white peach, grapefruit, and sweet lime with subtle mineral notes

Pacific Rim Sweet Riesling, Columbia Valley

delicately sweet, with pineapple and lemon flavors that reveal spicy accents

King Estate Pinot Gris, Oregon

ripe flavors of pear and apple profile a creamy texture and refreshing long finish

14 Hands Chardonnay, Columbia Valley

bright aromas of apples and pears with a touch of caramel and spice

Argyle Pinot Noir, Willamette Valley

ripe raspberry, black cherry, and plum flavors with a juicy cherry finish

Waterbrook Merlot, Columbia Valley

bright acidity with aromas of cherry blossoms and fresh flavors of red delicious apple and sweet pomegranate

Chateau Ste. Michelle Syrah, Columbia Valley

flavors of vanilla, huckleberry, and blackberry are met with a touch of baking spice

Purple Cowboy Trail Boss Cabernet Sauvignon, Paso Robles

dark red with hints of purple, aromas of ripe plum, cherry, and cassis are accented with cola and vanilla

Maison Noir 'Horseshoes & Handgrenades' Red Blend, Pacific Northwest

full-bodied rich, ripe, voluptuous fruit barrel-aged for 10 months with notes of leather and spice

COCKTAILS 23

Blood Orange Margarita **\$16.00**

Sauza Conmemorativo Añejo Tequila, Cointreau, Lime Juice, and Blood Orange Sour

Sunset Margarita **\$17.00**

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

Spicy Poblano Margarita **\$17.00**

Patrón Silver Tequila, Ancho Reyes Verde Liqueur, Lime Juice, and Pure Cane Sugar

Paloma **\$16.00**

Corazon Blanco Tequila with juices of Ruby Red Grapefruit and Lime topped with Soda Water

Rum Swizzle **\$15.00**

Mount Gay Eclipse Rum with Tropical Juices and flavors of Guava and Mango

Raspberry Mojito **\$15.00**

Bacardi Raspberry Rum, Mount Gay Eclipse Rum, Lime Juice, Mint, and Raspberry Purée topped with Soda Water

Bacardi Mojito **\$14.50**

Bacardi Superior Rum, Lime Juice, Pure Cane Sugar, and Mint topped with Soda Water

Cold Brew Martini **\$16.00**

SelvaRey Chocolate Rum, Tia Maria Liqueur, and Joffrey's Coffee™ Cold Brew

Walk the Plank **\$17.00**

Old Forrester Rye Whiskey, Orange Juice, Orgeat (Almond), and Lemon Juice garnished with Luxardo Gourmet Maraschino Cherries

Smoked Turkey **\$17.00**

Wild Turkey 101 Bourbon, Red Stag Black Cherry Bourbon, Grenadine, and Minute Maid® Premium Lemonade with a hint of Hickory Smoke, garnished with Luxardo Gourmet Maraschino Cherries

Whiskey Breeze **\$16.00**

Old Forester Bourbon, Cointreau Liqueur, and Lemon Juice with flavors of Guava and Mango

Kentucky Mule **\$17.00**

Buffalo Trace Kentucky Straight Bourbon, Lime Juice, and Pure Cane Sugar topped with Fever Tree Ginger Beer

Moscow Mule **\$15.50**

Russian Standard Vodka, Lime Juice, and Pure Cane Sugar topped with Fever Tree Ginger Beer

Sparkling Hibiscus **\$17.00**

Helix7 Vodka, Sorel Liqueur, Lemon, Honey, and Grapefruit Soda

Bahama Mama **\$15.00**

Parrot Bay Coconut Rum, Plantation Original Dark Rum, Bols Crème de Banana, and Tropical Juices

Piña CoLava	\$16.00
Bacardi Raspberry Rum blended with flavors of Coconut, Pineapple, and Raspberry Purée	
Pineapple Mule	\$17.00
Uncle Nearest 1884 Small Batch Whiskey, Hella Cocktail Co. Ginger Bitters, Pineapple Juice, Ginger Beer, and Mint	
Captain's Mai Tai	\$15.00
Captain Morgan Original Spiced Rum, Bols Amaretto, and Tropical Juices topped with a float of Myer's Original Dark Rum	
Chocolate Martini	\$16.00
Mozart Chocolate Liqueur, Stoli Vanil Vodka, Bols White Crème de Cacao, and Frangelico	
Indigo Hibiscus	\$16.00
Empress 1908 Gin, Bols Blue Curacao Liqueur, Minute Maid® Premium Lemonade,, Orgeat(Almond), Lemon, and Hibiscus Grenadine	
Red Sangria	\$13.00
Opici Family Red Sangria is made in La Mancha, Spain from Tempranillo grapes and has flavors of raspberry, apple, and blackberry with succulent aromas of natural Valencia oranges and cinnamon	
White Sangria	\$13.00
Opici Family White Sangria is made in La Mancha, Spain from Airén grapes and has flavors of banana, pineapple, and grapefruit with a hint of ginger	
Piña Colada	\$17.00
SelvaRey Coconut Rum, Pineapple, Agave, and Orange Bitters served over Ice	

BEER, HARD CIDER, HARD SELTZER | BOTTLE, CAN OR DRAFT \$8.75-\$12.25 ²³

Budweiser - St. Louis, MO

Bud Light - St. Louis, MO

Coors Light - Golden, CO

Corona Extra - Mexico

Heineken - Netherlands

Miller Lite - Milwaukee, WI

Modelo Especial - Mexico

Stella Artois - Belgium

Kona Longboard Island Lager - Kona, HI

Samuel Adams Boston Lager - Boston, MA

Yuengling Traditional Lager - Pottsville, PA

Blue Moon Belgian White - Golden, CO

Schöfferhofer Pink Grapefruit Hefeweizen - Germany

Boulevard Tank 7 Farmhouse Ale - Kansas City, MO

New Belgium Fat Tire - Ft. Collins, CO

Sierra Nevada Pale Ale - Chico, CA

SweetWater 420 Extra Pale Ale - Atlanta, GA

Cigar City Jai Alai IPA - Tampa, FL

Goose Island IPA - Chicago, IL

New Belgium Citradelic Tangerine IPA - Ft. Collins, CO

Samuel Adams Seasonal - Boston, MA

Spring - Cold Snap | Summer - Summer Ale | Fall - OctoberFest | Winter - Winter Lager

Angry Orchard Crisp Apple Hard Cider - Cincinnati, OH

Truly Wild Berry Hard Seltzer - Boston, MA

BOURBON 7

Bourbon Flight **\$18.00**

Three selections of contrasting styles. 3/4 oz pour

Maker's Mark **\$16.00**

Wheated - 2oz Pour

Larceny Kentucky Straight **\$15.50**

Wheated - 2oz Pour

Knob Creek Disney Select Single Barrel **\$18.00**

Straight - 2oz Pour

Angel's Envy Kentucky Straight **\$17.00**

Straight - 2oz Pour

Woodford Reserve **\$17.00**

High Rye - 2oz Pour

Buffalo Trace Kentucky Straight **\$16.00**

High Rye - 2oz Pour

ALLERGY-FRIENDLY TRAILBLAZING STARTERS 4

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

'Burnt Ends' Nachos **\$14.00**

Topped with Beef Brisket, Barbecued Pulled Pork, Cheese Sauce, and Fresh Salsa (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Whispering Canyon House Salad **\$11.00**

Dried Cranberries, Goat Cheese, and Cranberry-Poppyseed Vinaigrette (For Gluten/Wheat, Fish/Shellfish, Sesame, and Soy Allergies)

Maple-Chipotle Barbecue-braised Jackfruit Dip **\$14.00**

Plant-based Pepper Jack Cheese, Jalapeño, and Tortilla Chips (For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, and Sesame Allergies)

ALLERGY-FRIENDLY ENTRÉES ²

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

All-You-Care-To-Enjoy Signature Skillet **\$40.00**

Allergy-Friendly Fresh-baked Cornbread, Oak-smoked Mustard Barbecued Beef Brisket, Maple-Chipotle Barbecued Pork Ribs, Slow-smoked Pulled Pork, Citrus-Herb Chicken, Western-style Sausage, Mashed Yukon Potatoes, Buttered Corn, Sautéed Green Beans. Price per person. (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

ALLERGY-FRIENDLY DESSERTS ³

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

Whispering Canyon Pioneer Chocolate Cake **\$8.50**

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

Rice Milk Panna Cotta with Marionberries and Strawberries **\$9.00**

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

ALLERGY-FRIENDLY KIDS' APPETIZERS (A LA CARTE) ⁴

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

Garden Salad **\$3.25**

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

Baby Carrots **\$3.00**

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

Fruit Cup **\$3.00**

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