

50s Prime Time Cafe

351 South Studio Drive Walt Disney World, Disney's Hollywood Studios 32830 · +14079395277 ·

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[View online menu](#)



APPETIZERS 5

Fried Herb and Garlic Cheese \$11.00

Served with Raspberry Sauce, Grapes, Apples

Roasted Tomato Soup \$10.00

Savory Blend of Plum Tomatoes, Onions, Herbs, and garnished with Focaccia Croutons

Beer-battered Onion Rings \$13.00

with Horseradish Sauce

Cousin Amy's Iceberg Lettuce Wedge \$12.00

Rice Paper Bacon, Sliced Red Onions, Cherry Tomatoes, Chives, and Plant-based Ranch Dressing (Plant-based)

Deviled Eggs \$12.00

Ask your Server about today's selection

ENTRÉES 10

Aunt Liz's Golden Fried Chicken \$26.00

Served with Roasted Garlic Mashed Potatoes, Chicken Gravy, Seasonal Vegetables

A Sampling of Mom's Favorite Recipes \$30.00

Golden-fried Chicken, Fork Tender Pot Roast, and Traditional Meatloaf with all the fixin's

Caesar Salad with Chicken \$17.00

Romaine tossed with Caesar Dressing, Grated Parmesan, and Garlic Croutons

Caesar Salad with Salmon* \$19.00

Romaine tossed with Caesar Dressing, Grated Parmesan, and Garlic Croutons

Cousin Harold's Vegetable Garden (Market Price)

A Seasonal Alternative with all the Fixings (Plant-based)

Sustainable Verlasso Salmon* \$29.00

Seared Fresh Salmon with Grain Mustard-Beurre Blanc, Fingerling Potatoes with Olive Oil, and Green Beans

Grandpa Jean's Chicken Pot Pie \$24.00

A Traditional Pastry Crust Filled with Chicken, Potatoes, Carrots, Celery, Onions, Corn and Peas

Mom's Old-fashioned Pot Roast \$26.00

Slow-cooked 'til Fork-tender and served with Roasted Garlic-Mashed Potatoes, Brown Gravy, and garnished with Carrots, Celery, and Onions

Cousin Megan's Traditional Meatloaf**\$24.00**

A blend of Beef and Pork topped with Tomato Glaze served with Roasted Garlic-Mashed Potatoes and Green Beans

50's Prime time Café Blue Plate Special

A Seasonal Alternative with all the Fixings (Market Price)

DESSERTS 7**Dad's Favorite Chocolate-Peanut Butter Layered Cake****\$8.50****Dad's Favorite Chocolate-Peanut Butter Layered Cake À la Mode****\$10.00****Traditional Warm Apple Crisp****\$8.00**

(Plant-based)

Traditional Warm Apple Crisp À la Mode**\$9.50****Lemon Meringue Pie****\$9.50**

A lemon curd in a flaky pie shell topped with a toasted meringue and garnished with a raspberry sauce

Pineapple Upside Down Cake**\$10.00**

Yellow cake soaked in a pineapple juices topped with caramelized pineapples and maraschino cherries garnished with whip cream and caramel sauce

Grasshopper Bar**\$9.00**

Mint white chocolate mousse with chocolate chips on a chocolate chip cookie topped with whip cream and chocolate chips

KIDS' APPETIZERS (À LA CARTE) 3**Garden Salad****\$3.25****Creamy Tomato Soup****\$3.25****Vegetable Platter****\$3.25****KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE)** 4**Goofy's Salmon****\$14.50**

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

Sloppy Joe Sandwich**\$12.50**

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

Grandpa's Grilled Chicken**\$13.50**

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

Aunt Betty's Chicken Strips**\$12.50**

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) 7

Green Beans & Carrots

Stained Glass Dessert

Whipped Pineapple fluff studded with cubes of strawberry, lime, and orange gelatin

Grandma's Macaroni & Cheese

Corn

Mashed Potatoes

Fruit Salad

Seasonal Cupcake

KID'S SPECIALTY DRINK ¹

Specialty Character Drink

\$6.50

Minute Maid® Zero Sugar Lemonade with flavors of Cotton Candy served in a souvenir Character Cup

NON-ALCOHOLIC SPECIALTIES ⁷

Mickey's Bee Bop Drink

\$8.00

Delicious Cherry-flavored Sprite® with Dad's Glowing Electric Ice Cubes served in a souvenir cup

Pomegranate Lemonade

\$5.99

Minute Maid® Premium Lemonade with Pomegranate and Lime Juices

Flavored Sodas

\$5.29

Coca-Cola® blended with Vanilla or Cherry Flavors. Unlimited Refills!

Floats

\$7.75

Barq's® Root Beer, Fanta® Orange, or Coca-Cola®

Freshly Brewed Joffrey's Coffee™

\$3.99

Peanut Butter & Jelly Milk Shake

\$9.25

Chocolate, Vanilla, or Strawberry Milk Shake

\$9.25

FROM DAD'S LIQUOR CABINET ⁸

Indigo Hibiscus

\$16.00

Empress 1908 Gin, Bols Blue Curaçao Liqueur, Minute Maid® Premium Lemonade, Orgeat (Almond), Lemon, and Hibiscus Grenadine

Grandma's Picnic Punch

\$17.00

Grandma concocted a wonderful drink for the family picnic - SVEDKA Vodka, Bols Peach Schnapps Liqueur, Bols Crème de Cassis Liqueur, Minute Maid® Zero Sugar Lemonade, and Pineapple Juice

The Tune-In PBJ Cocktail

\$16.00

Skrewball Peanut Butter Whiskey, Bols Blackberry Brandy, and Baileys Irish Cream Liqueur topped with a Maraschino Cherry

Dad's Electric Lemonade	\$17.00
Dad whips up an electrifying blue drink with SVEDKA Vodka, Blue Curaçao Liqueur, Sweet-and-Sour, and Sprite®	
Patrón Platinum Margarita	\$17.00
Patrón Silver Tequila, Cointreau Liqueur, Lime Juice, and Sweet-and-Sour	
Ultimate Long Island Iced Tea	\$17.00
Bacardi Superior Rum, Tito's Handmade Vodka, Hendrick's Gin, Cointreau Liqueur, and Sweet-and-Sour with a splash of Coca-Cola®	
Fireball Cocktail	\$15.00
Fireball Cinnamon Whisky and RumChata Cream Liqueur	
Chocolate Martini	\$16.00
Mozart Chocolate Liqueur, Stoli Vanil Vodka, White Crème de Cacao Liqueur, and Frangelico Liqueur	
SPARKLING, WHITES, BLUSH, AND RED WINES 12	
Paul Cheneau Lady of Spain Cuvée, Cava, Spain	\$13.00
delicate mousse, hints of apple and apricot and crème with toastiness on the finish. Glass 13 Bottle 53	
Dr. Loosen, Dr. L. Riesling, Mosel	\$13.00
crisp flavors of white peaches and green apples, bright and refreshing clean finish. Glass 13 Bottle 56	
Coppo Moscato d'Asti Moncalvina	\$13.00
Fresh and aromatic on the palate with floral notes along with peach and pear overtones. Glass 13 Bottle 53	
Benvolio Pinot Grigio, Friuli	\$11.00
light, fresh floral and mineral aromas with refreshing flavors of citrus and green apple, and a clean fresh lemon zest finish. Glass 11 Bottle 42	
Infamous Goose Sauvignon Blanc, Marlborough	\$12.00
intense aromatics of lime, grapefruit, herbs, fresh apples with racing acidity on the palate. Glass 12 Bottle 49	
Fess Parker Chardonnay, Santa Barbara County	\$13.00
typical apple and pear aromas with notes of orange blossom and vanilla mingle well with hints of oak. Glass 13 Bottle 53	
Opici Family White Sangria	\$13.00
made in La Mancha, Spain from Airen grapes and has flavors of banana, pineapple, and grapefruit with a hint of ginger	
Benziger Chardonnay, Carneros	\$12.00
crisp acidity, fresh citrus flavors, and a touch of oak and butterscotch cookie. Glass 12 Bottle 49	
MacMurray Estate Vineyards Pinot Noir, Russian River Valley	\$17.00
raspberry and cherry cola aromas and flavors are balanced in a silky and long elegant finish. Glass 17 Bottle 70	
Columbia Crest H3 Merlot, Horse Heaven Hills	\$12.00
black cherry and juicy plum notes, balanced with a round velvety texture. Glass 12 Bottle 49	
Louis M. Martini Cabernet Sauvignon, Central Coast	\$23.00
layers of red cherry, blackberry, and fresh sage with notes of chocolate and vanilla. Glass 23 Bottle 95	

Opici Family Red Sangria**\$13.00**

made from 100% natural marriage of Spanish Tempranillo grapes, orange, blood orange, and lemon juice with a touch of natural cinnamon

CRAFT AND DRAFT BEER 13**Bud Light Lager****\$8.75****Miller Lite****\$9.25****Yuengling Traditional Lager - Pottsville, PA****\$9.25****Samuel Adams Seasonal Draft****\$10.50****Cigar City Ja Alai IPA Draft****\$10.50****Stella Artois****\$10.50****Corona Extra****\$9.25****Blue Moon Belgian White****\$9.00****Schöfferhofer Grapefruit Hefeweizen 'Loaded'****\$13.25**

with a shot of Deep Eddy Ruby Red Grapefruit Vodka

New Belgium Fat Tire**\$10.25****Angry Orchard Crisp Apple Hard Cider****\$10.00****Michelob Ultra Lager - St. Louis, MO****\$9.50****White Claw Black Cherry Hard Seltzer - Chicago, IL****\$10.50****ALLERGY-FRIENDLY APPETIZERS** 6**Guests must speak to a Cast Member about their allergy-friendly request****Jalapeño Popper-Deviled Eggs****\$12.00**

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

Beer-battered Onion Rings**\$13.00**

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

Fried Herb and Garlic Cheese**\$11.00**

with Raspberry Sauce, Grapes, and Apples (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Cousin Amy's Iceberg Lettuce Wedge**\$12.00**

Allergy-friendly Ranch Dressing, Rice Paper Bacon, Chives, Cherry Tomatoes, and Sliced Red Onions (For Gluten/Wheat, Fish/Shellfish, Milk, Peanut/Tree Nut, and Sesame Allergies)

Roasted Tomato Soup**\$10.00**

Savory Blend of Plum Tomatoes, Onions, and Herbs garnished with Herbed Focaccia Croutons (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

ALLERGY-FRIENDLY ENTRÉES 9

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

Grandpa Jean's Chicken Pot Pie **\$24.00**

A Traditional Pastry Crust Filled with Chicken, Potatoes, Carrots, Celery, Onions, Corn and Peas (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Seared Fresh Salmon with Grain Mustard-Beurre Blanc **\$27.00**

Crushed Fingerling Potatoes with Olive Oil and Green Beans (For Gluten/Wheat, Egg, Peanut/Tree Nut, Sesame, and Soy Allergies)

Pot Roast **\$25.00**

Slow-cooked 'til fork tender served with Roasted Garlic Mashed Potatoes, Brown Gravy, and garnished with Carrots Celery, and Onions (For Egg, Fish/Shellfish, and Peanut/Tree Nut Allergies)

Chicken Caesar Salad **\$17.00**

Romaine Lettuce tossed with Caesar Dressing and Grated Parmesan (For Gluten/Wheat, Peanut/Tree Nut, Sesame, and Shellfish Allergies)

Cousin Harold's Vegetable Garden (Market Price)

A Seasonal Alternative with all the Fixings. Market Price (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Cousin Megan's Traditional Meatloaf **\$24.00**

Blend of Beef and Pork served with Roasted Garlic Mashed Potatoes, Green Beans, and Tomato Glaze (For Gluten/Wheat, Fish/Shellfish, and Peanut/Tree Nut Allergies)

Aunt Liz's Golden Fried Chicken **\$26.00**

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

Mom's Favorite Recipes **\$30.00**

Golden-fried Chicken, Fork Tender Pot Roast, and Traditional Meatloaf with Green Beans (For Fish/Shellfish and Peanut/Tree Nut Allergies)

ALLERGY-FRIENDLY DESSERTS 6

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

Traditional Warm Apple Crisp **\$8.00**

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

Pineapple Upside Down Cake **\$10.00**

Yellow cake soaked in a pineapple juices topped with caramelized pineapples and maraschino cherries garnished with whip cream and caramel sauce (For For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Lemon Meringue Pie **\$9.50**

A lemon curd in a flaky pie shell topped with a toasted meringue and garnished with a raspberry sauce (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Grasshopper Bar **\$9.00**

Mint white chocolate mousse with chocolate chips on a chocolate chip cookie topped with whip cream and chocolate chips (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Dad's Favorite Chocolate-Peanut Butter Layered Cake **\$8.50**

(For Fish/Shellfish Allergies)

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

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

Garden Salad **\$3.25**

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

Creamy Tomato Soup **\$3.25**

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

Vegetable Platter **\$3.25**

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

ALLERGY-FRIENDLY KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) 5

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

Goofy's Salmon **\$14.50**

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

Sloppy Joe Sandwich **\$12.50**

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

Grandpa's Grilled Chicken **\$13.50**

Served with choice of two (2) Selections and 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)

Aunt Betty's Chicken Strips **\$12.50**

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

ALLERGY-FRIENDLY KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO) 7

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

Green Beans & Carrots

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

Stained Glass Dessert

Whipped Pineapple fluff studded with cubes of strawberry, lime, and orange gelatin (For Gluten/Wheat, Egg, Fish/Shellfish, Sesame, and Soy Allergies)

Grandma's Macaroni & Cheese

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

Corn

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

Mashed Potatoes

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

Fruit Salad

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