

# Le Cellier Steakhouse

Canada Pavilion, Epcot Walt Disney World Resort 32830 · +14079395277 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS 7

<b>Prime Beef Tartare*</b>	<b>\$19.00</b>
Kibbeh Nayeh, Radish, Mint, Garlic Aioli, Toasted Bread	
<b>Canadian Cheddar Cheese Soup</b>	<b>\$13.00</b>
Moosehead Pale Ale and Nueske's Applewood-smoked Bacon	
<b>Baby Iceberg Wedge Salad</b>	<b>\$16.00</b>
Marinated Toy Box Tomatoes, Edamame, Applewood-smoked Bacon, Smokey Blue Cheese Dressing, Crispy Onions	
<b>Canadian Cove P.E.I. Mussels</b>	<b>\$21.00</b>
Canadian Cove P.E.I. Mussels, Ramp Pistou Cream, Broiled Ciabatta	
<b>Fried Cauliflower</b>	<b>\$16.00</b>
Tahini Espuma, Pine Nuts, Radish	
<b>Jumbo Chilled Shrimp</b>	<b>\$21.00</b>
Cocktail Sauce, Espelette Pepper Cream	
<b>Heirloom Beets</b>	<b>\$15.00</b>
Goat Cheese, Almonds, Crispy Prosciutto, Sherry Vinaigrette	

## ENTRÉES 7

<b>Rib-Eye Steak, USDA Prime*</b>	<b>\$59.00</b>
Herbed Gruyère-Yukon Gold Potatoes, Onion-Cognac Gravy, Crispy Onions	
<b>New York Strip Steak, USDA Prime*</b>	<b>\$54.00</b>
Savory Bread Pudding, Garlic-Peppercorn Butter, Arugula, Caramelized Onions	
<b>Le Cellier Filet Mignon*</b>	<b>\$62.00</b>
AAA Canadian Tenderloin, Mushroom Risotto, Asparagus-Tomato Relish, Truffle-Butter Sauce	
<b>Dry-aged Pork Chop</b>	<b>\$44.00</b>
Goat Cheese Polenta, Smoked Tomato Jam, Citrus Butter, Pea Tendrils	
<b>Bison Strip Loin</b>	<b>\$54.00</b>
Kabocha Squash, Roasted Cauliflower, Jerusalem Artichoke, Black Garlic-Sage Béarnaise	
<b>Halibut*</b>	<b>\$47.00</b>
Leeks, Roasted Onions, Fennel, Onion Soubise, Crispy Salsify	

**Tourtière** **\$36.00**  
Canadian Tart, Braised Endive, Snap Peas, Fruit Ketchup, Plant-based Demi-glace (Plant-based)

## ENHANCEMENTS 5

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**Canadian Cheddar Creamed Spinach** **\$10.50**

**Charred Broccolini** **\$10.50**

**Bacon-Smoked Gouda Macaroni & Cheese** **\$14.00**

**Loaded Mashed Potatoes** **\$14.00**

**Roasted Carrots** **\$10.50**

## POUTINE OFFERINGS 2

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**Le Cellier Signature Poutine** **\$15.00**

Fresh-cut French Fries, Canadian Cheddar Cheese Curds, Truffle, Red Wine Reduction

**Le Cellier Beef Bourguignon Poutine** **\$16.00**

Fresh-cut French Fries, Gruyère, Beef Bourguignon Gravy, Garlic Aioli, Truffle

## DESSERTS 5

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**Maple Crème Brûlée** **\$14.00**

Chantilly, Gooseberries, Tuile

**Victoria Gardens Sorbet** **\$12.00**

Hibiscus Meringue, Garden Blooms

**Profiterole** **\$14.00**

Craquelin, Cheesecake Inlay, Marionberry, Sorrel

**Boutique Collection** **\$16.00**

Artisanal Chocolates, Salted Caramel Sables, Macaron

**Chocolate Torte** **\$15.00**

Dulcey Crèmeux, Banana, Praline, Warm 65% Disney Couverture Ganache

## KIDS' APPETIZERS (À LA CARTE) 2

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**Cheddar Soup** **\$3.25**

**House Salad** **\$3.25**

## KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) 4

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**Grilled Chicken with Gravy** **\$15.00**

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

**Grilled Steak with Gravy** **\$19.00**

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

**Seared Salmon** **\$19.00**

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

**Macaroni & Cheese** **\$14.00**

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** 9

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**Carrots**

**Green Beans**

**Fingerling Potatoes**

**Brown Rice**

**Boursin® Cheese-Mashed Potatoes**

**Mushroom Risotto**

**Ice Cream Sundae**

**Chocolate Moose**

**Fruit Salad**

## **KIDS' SPECIALTY DRINK** 1

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**Specialty Character Drink** **\$6.50**

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

## **FEATURED WINES BY THE GLASS** 5

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**Les Cadrans de Lassègue Merlot, Saint-Émilion Grand Cru, Bordeaux** **\$21.00**

**Frank Family Cabernet, Napa Valley** **\$29.00**

**Dutton Goldfield Pinot Noir, Russian River Valley** **\$24.00**

**Silverado Vineyards Chardonnay, Los Carneros** **\$18.00**

**Le Cellier Icewine Flight** **\$23.00**

## **DESSERT WINES** 5

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**Mission Hill Reserve Riesling Icewine, Okanagan Valley** **\$85.00**

(Served by Bottle only)

<b>Inniskillin Vidal Icewine, Niagara Peninsula</b>	<b>\$29.00</b>
Glass 29   Bottle 110	
<b>Château des Charmes Vidal Icewine, Niagara Peninsula</b>	<b>\$22.00</b>
Glass 22   Bottle 64	
<b>Meeker FroZin Zinfandel Icewine, Sonoma County</b>	<b>\$17.00</b>
Glass 17   Bottle 95	
<b>Emotions Sauternes, Chateau De La Tour Blanche</b>	<b>\$14.00</b>
Glass 14   Bottle 53	

## AFTER DINNER DRINKS 2

<b>Le Cellier Icewine Flight</b>	<b>\$23.00</b>
<b>Canadian Coffee</b>	<b>\$13.00</b>
with Brown Jug Bourbon Cream	

## BEER (BOTTLED, CAN, OR DRAFT) 8

<b>La Fin du Monde - Draft</b>	<b>\$11.25</b>
This triple-style golden ale has a mildly hoppy palate with notes of grains, fruit and spice, followed by a smooth, dry finish. A perfect balance of sugar, acidity, bitterness, spices and alcohol	
<b>Maudite - Bottle</b>	<b>\$11.25</b>
This red amber ale is inspired by Abbey beers and Belgian double-style ales and has a velvety palate of caramelized sugar and marmalade, slightly roasted with a spicy finish	
<b>Blanche de Chambly - Bottle</b>	<b>\$11.25</b>
This White Champagne-style beer has notes of dried orange peel, wheat and coriander seeds	
<b>Trois Pistoles - Bottle</b>	<b>\$11.25</b>
Full-bodied palate with notes of lightly smoked rum, grains, herbs and spices	
<b>Moosehead Lager - Draft</b>	<b>\$8.00</b>
<b>Molson Canadian</b>	<b>\$8.50</b>
<b>Labatt Blue</b>	<b>\$8.50</b>
<b>Labatt Blue Light</b>	<b>\$8.50</b>

## ALLERGY-FRIENDLY APPETIZERS 8

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

<b>Prime Beef Tartare*</b>	<b>\$19.00</b>
Kibbeh Nayeh, Radish, Mint, Garlic Aioli, Toasted Bread (For Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Fried Cauliflower</b>	<b>\$16.00</b>
Tahini Espuma, Pine Nuts, Radish (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, and Peanut Allergies)	

<b>Canadian Cove P.E.I. Mussels</b>	<b>\$21.00</b>
Canadian Cove P.E.I. Mussels, Ramp Pistou Cream, Broiled Ciabatta (For Egg, Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Canadian Cheddar Cheese Soup</b>	<b>\$13.00</b>
Moosehead Pale Ale and Applewood-smoked Bacon (For Egg, Peanut/Tree Nut, Sesame, and Shellfish Allergies)	
<b>Baby Iceberg Wedge Salad</b>	<b>\$16.00</b>
Marinated Toy Box Tomatoes, Edamame, Applewood-smoked Bacon, Smokey Blue Cheese Dressing, Crispy Onions (For Gluten/Wheat, Fish/Shellfish, Peanut, and Sesame Allergies)	
<b>Heirloom Beets</b>	<b>\$15.00</b>
Goat Cheese, Almonds, Crispy Prosciutto, Sherry Vinaigrette (For Gluten/Wheat, Fish/Shellfish, Peanut, Sesame, and Soy Allergies)	
<b>Jumbo Chilled Shrimp</b>	<b>\$21.00</b>
Cocktail Sauce, Espelette Pepper Cream (For Gluten/Wheat, Egg, Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)	

### ALLERGY-FRIENDLY POUTINE <sup>3</sup>

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

<b>Le Cellier Signature Poutine</b>	<b>\$15.00</b>
Fresh-cut French Fries, Canadian Cheddar Cheese Curds, Truffle, Red Wine Reduction (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Le Cellier Beef Bourguignon Poutine</b>	<b>\$16.00</b>
Fresh-cut French Fries, Gruyère, Beef Bourguignon Gravy, Garlic Aioli, Truffle (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	

### ALLERGY-FRIENDLY ENHANCEMENTS <sup>6</sup>

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

<b>Canadian Cheddar Creamed Spinach</b>	<b>\$10.50</b>
(For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Charred Broccolini</b>	<b>\$10.50</b>
(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Bacon-Smoked Gouda Macaroni &amp; Cheese</b>	<b>\$14.00</b>
(For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Loaded Mashed Potatoes</b>	<b>\$14.00</b>
(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Roasted Carrots</b>	<b>\$10.50</b>
(For Gluten/Wheat, Egg, Fish/Shellfish, and Soy Allergies)	

### ALLERGY-FRIENDLY ENTRÉES <sup>8</sup>

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

<b>Dry-aged Pork Chop</b>	<b>\$44.00</b>
Goat Cheese Polenta, Smoked Tomato Jam, Citrus Butter, Pea Tendrils (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Rib-Eye Steak, USDA Prime*</b>	<b>\$59.00</b>
Herbed Gruyère-Yukon Gold Potatoes, Onion-Cognac Gravy, Crispy Onions (For Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
<b>New York Strip Steak, USDA Prime*</b>	<b>\$54.00</b>
Savory Bread Pudding, Garlic-Peppercorn Butter, Arugula, Caramelized Onions (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Le Cellier Filet Mignon*</b>	<b>\$62.00</b>
AAA Canadian Tenderloin, Mushroom Risotto, Asparagus-Tomato Relish, Truffle-Butter Sauce (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Bison Strip Loin</b>	<b>\$54.00</b>
Kabocha Squash, Roasted Cauliflower, Jerusalem Artichoke, Black Garlic-Sage Béarnaise (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Halibut*</b>	<b>\$47.00</b>
Leeks, Roasted Onions, Fennel, Onion Soubise, Crispy Salsify (For Egg, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Tourtière</b>	<b>\$36.00</b>
Canadian Tart, Braised Endive, Snap Peas, Fruit Ketchup, Plant-based Demi-glace (Plant-based) (For Egg, Fish/Shellfish, Milk, Peanut, and Sesame Allergies)	

## ALLERGY-FRIENDLY DESSERTS 6

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

<b>Chocolate Torte</b>	<b>\$15.00</b>
Dulcey Crèmeux, Banana, Praline, Warm 65% Disney Couverture Ganache (For Fish/Shellfish, Peanut, and Sesame Allergies)	
<b>Maple Crème Brûlée</b>	<b>\$14.00</b>
Chantilly, Gooseberries, Tuile (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Profiterole</b>	<b>\$14.00</b>
Craquelin, Cheesecake Inlay, Marionberry, Sorrel (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Boutique Collection</b>	<b>\$16.00</b>
Artisanal Chocolates, Salted Caramel Sables, Macaron (For Fish/Shellfish and Sesame Allergies)	
<b>Victoria Gardens Sorbet</b>	<b>\$12.00</b>
Hibiscus Meringue, Garden Blooms (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut, Sesame, and Soy Allergies)	

## ALLERGY-FRIENDLY KIDS' APPETIZERS 3

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

<b>Cheddar Soup</b>	<b>\$3.25</b>
(For Egg, Peanut/Tree Nut, and Sesame Allergies)	

**House Salad**

**\$3.25**

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

**ALLERGY-FRIENDLY KIDS' ENTRÉES 5**

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

**Seared Salmon**

**\$19.00**

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)

**Grilled Chicken with Gravy**

**\$15.00**

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, and Soy Allergies)

**Macaroni & Cheese**

**\$14.00**

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, Peanut/Tree Nut, Sesame, and Soy Allergies)

**Grilled Steak with Gravy**

**\$19.00**

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, and Soy Allergies)

**ALLERGY-FRIENDLY KIDS' SELECTIONS 10**

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

**Brown Rice**

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

**Carrots**

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

**Fingerling Potatoes**

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

**Green Beans**

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

**Boursin® Cheese-Mashed Potatoes**

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

**Mushroom Risotto**

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

**Fruit Salad with Maple Yogurt**

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

**Chocolate Moose**

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

## Ice Cream Sundae

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