Walt Disney World News

Disney’s Yacht Club Resort and Disney’s Beach Club Resort: Restaurants Capture New England Flavor

LAKE BUENA VISTA, Fla. — Images of New England’s rocky, wind-blown beaches are captured in the themed restaurants at Disney’s Yacht Club Resort and Disney’s Beach Club Resort.

Fresh seafood, hand-cut steaks, an old-fashioned clambake and some of the best burgers at Walt Disney World Resort are featured. Chefs studied folklore and food traditions in the Northeast to create the themes, ambiance and menus.

At **Yachtsman Steakhouse** at Disney’s Yacht Club Resort, choice cuts of beef are on display in a glass-enclosed meet-aging chamber. The restaurant features an open-air kitchen, where chefs prepare sizzling meats, seafood and vegetables on hardwood-fired grills.

In addition to hearty, traditional steakhouse entrees such as filet mignon and thick-cut Porterhouse steaks, guests also can dine on the freshest, market-inspired seafood and vegetarian creations. Desserts such as banana Napoleon and crème brûlée are sweet finishes.

Captain’s Grille at Disney’s Yacht Club Resort is open daily for breakfast, lunch and dinner with all-American fare: hearty breakfasts; big salads and sandwiches for lunch, including fish and chips and a classic lobster roll, and a dinner menu that focuses on steaks and seafood.

At Disney’s Beach Club Resort, a New England-style clambake buffet is a nightly ritual at **Cape May Cafe**. This hearty feast features steamed mussels, clams, fish, red skin potatoes, corn on the cob, clam chowder, barbecue pork ribs, prime rib, fresh vegetables, salads and daily specials. A special children’s buffet also is available.

Goofy and friends join guests for a character breakfast buffet every morning at Cape May Cafe. This all-you-can-eat feast includes scrambled eggs, bacon, sausage, pancakes, French toast, waffles, omelets, quiche, potatoes, oatmeal, grits, assorted cold cereal, bagels, assorted Danish pastries, donuts, lots of fresh fruit and fresh cobbler.

Made-to-order burgers and milkshakes get rave reviews at **Beaches & Cream**, a 1950s-style ice cream parlor conveniently located to both resorts. The jukebox tunes are blasts from the past — the greatest hits from the ’40s, ’50s and ’60s sound from an original reconditioned Wurlitzer.

Decadent desserts include Milky Way Sundae, a bundt cake laced with Milky Way bars and topped with ice cream, hot fudge and butterscotch; Fudge Mud Slide, a gooey, chewy brownie covered with ice cream, Oreos, hot fudge and whipped cream; and Old-Fashioned Banana Splits. On the lighter side, grilled turkey burgers and vegetable burgers on toasted multi-grain buns also are available.

Disney’s health-conscious chefs continue their tradition of preparing dishes that are flavorful, nutritious and low in fat. They cook with pure vegetable oils, bake with whole grains and provide fresh fruit alternatives to side dishes such as french fries.

Guests with special dietary and nutritional needs can be accommodated easily at the various restaurants. The hotels’ expert chefs will handle each request, whether it’s for low-salt foods, kosher meals or diets of all kinds.

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