Walt Disney World News

Menu Classics at Disney's Top Restaurants

LAKE BUENA VISTA, Fla. – Though new culinary creations frequently make their way on to Walt Disney World menus, there are signature "must-try" items that have been on menus since opening day for the restaurants – classics that are passed from chef to chef.

- **Grilled Pork Tenderloin with Creamy Polenta**. The grilled pork and polenta has been on the menu at California Grill at Disney's Contemporary Resort ever since this award-winning restaurant opened its doors in 1995. The dish features garlicky pork, creamy polenta and rich balsamic mushroom glaze with zinfandel wine.
- **Tonga Toast.** This decadent, deep-fried breakfast favorite has been served at Kona Cafe at Disney's Polynesian Village Resort for more than a quarter of a century. Sourdough bread, bananas, sugar and cinnamon are all it takes – except for the oil to fry it in.
- **Cedar Plank Salmon**. Oven roasted on individual cedar planks, the wild salmon is the most-requested dish at Artist Point at Disney's Wilderness Lodge.
- **Braised Veal Shank**. Cítricos at Disney's Grand Floridian Resort & Spa slow roasts the veal for hours until the tender meat is falling off the bone. (And it's delicious with a hearty Cabernet Sauvignon.)
- **Potato-Wrapped Red Snapper**. Another creation that's never left the menu at Flying Fish Cafe at Disney's BoardWalk, the snapper is wrapped in paper-thin slices of potato and fried, then served with a creamy leek fondue and red wine reduction. The crunchy potato crust and tender white fish are a sensational combination.
- **Cheddar Cheese Soup**. Old-fashioned and delicious (with just a hint of beer and Tabasco), this standard at Le Cellier Steakhouse at the Canada pavilion in Epcot World Showcase has been on the menu since opening in 1982.
- **Creamy Lobster Soup** . Creamy with chunks of lobster meat, this meal in a bowl has been a favorite for more than 20 years at Coral Reef Restaurant at The Seas with Nemo & Friends pavilion at Epcot.
- **Soupe a L'oignon Gratinee** . The classic French onion soup topped with Gruyere has been a staple since opening day at Chefs de France in the France pavilion at Epcot.
- **Cobb Salad and Grapefruit Cake**. This popular duo at The Hollywood Brown Derby at Disney's Hollywood Studios is still made from the original recipes handed down through the decades from the original Brown Derby in Hollywood, Calif.
- **Peanut-Butter-and-Jelly Milkshake**. Take a trip back to childhood with a sip of the sweet concoction at 50?s Prime Time Cafe at Disney's Hollywood Studios, where most of the retro recipes get a healthy twist – but forget the calories, this is just plain scrumptious.

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