

Menu items and prices subject to change without notice.

The
HOLLYWOOD
**BROWN
DERBY**

Meet Me at The Derby!

Appetizers

- Sweet Zellwood Corn Chowder with Applewood Smoked Bacon and Ancho Chili Oil 9.00
- Steamed Prince Edward Island Mussels in Fresno Chili Broth with Sweet Corn, Shallots, Chorizo, Cilantro, and Fried Tortilla 11.00
- Cremini Mushroom Chèvre Raviolo with Tomato-fennel Sauce and Shaved Parmigiano-Reggiano 9.00
- Baby Greens Salad with Grape Tomatoes, Candied Pecans, Midnight Moon Goat Cheese, and Cabernet Vinaigrette 8.00
- Coconut Fried Shrimp with Asian Pear-Chili Sambal and Citrus Soy Dipping Sauce 10.00
- Maine Fruit Wood-smoked Salmon with Caponata, Cracked Pepper – Dill Mascarpone, and Crostini 9.00

Entrées

- Our Famous* Brown Derby Cobb Salad with Finely Chopped Greens, Turkey Breast, Bacon, Egg, Tomatoes,
Crumbled Blue Cheese, Avocado, Chives, and Cobb Dressing 15.00
Edmeades Zinfandel, Mendocino, '07
- Hijiki Crusted Ahi Tuna “Seared Rare” with Mizuna, Palm Sugar Cucumbers, Pickled Diakon, Flavored Soy, and Wasabi Sauces 26.00
Fess Parker Reisling, Santa Barbara, '07
- Grilled Rib Eye Steak with Arugula, Crispy Sweet Onions, Gorgonzola, Red Bliss Potatoes, and Oven-dried Tomato Vinaigrette 32.00
Silverado Vineyards Cabernet Sauvignon, Napa '05
- Citrus and Herb Marinated Breast of Chicken with an Olive Saffron Infused Israeli Couscous, and a Meyer Lemon Aioli 24.00
MacMurray Ranch Pinot Gris, Russian River '07
- Noodle Bowl with Wok-fried Coconut Tofu, Soy Beans, Sugar Snap Peas, Bok Choy, and Shiitake Mushrooms in a Red Curry Broth 22.00
Conundrum, California '07

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Spice-rubbed Black Grouper with Sautéed Haricots Verts and Sunchokes, Rainbow Carrot Slaw,
and Citrus Butter 29.00

Cakebread Chardonnay, Napa '07

Grilled Atlantic Salmon with Baby Spinach, Cannellini Beans, Ugli Tomato,
Warm Bacon Vinaigrette, and Meyer Lemon Aioli 26.00

King Estate Pinot Noir, Oregon '07

Fresh Egg Linguini Pasta with Shrimp, Cedar Key Clams, and Cremini Mushrooms tossed
in a light Herb-Truffle Cream 24.00

Kim Crawford Sauvignon Blanc, Marlborough '08

Suggested beverage pairings priced separately.

Desserts



A Sweet Ending to Your Celebration . . .



Flourless Chocolate Cake with Red Wine Sauce and Sel Gris Caramel Ice Cream 8.00

Banana White Chocolate Toffee Tower on Cocoa-Almond Cookie and Bananas "Foster" 9.00

Double Vanilla Bean Crème Brûlée with Dark Chocolate Dipped Biscotti 7.00

Warm Seasonal Fruit Cobbler with Crème Fraîche and Orange Blossom Honey 6.00

Shortbread Crusted Cheesecake with Grand Marnier Macerated Strawberries 9.00

Grapefruit Cake—A Brown Derby Original! Light Layers of Yellow Cake with fresh Grapefruit Cream
Cheese Icing 7.00

Guests on the Disney Dining Plan will redeem two (2) Table Service Meals from their meal plan balance for each person dining.

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to
accommodate your special dietary requests.

An 18% service charge will be added to parties of 6 or more.

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