

Meet Me at The Derby!

Appetizers

Goat Cheese Cremini Mushroom Tortelloni with Tomato-Fennel Nectar, Green Peas, and Parma Ham Chip 7.29

Potato Leek Soup with Green Garlic Crème Fraîche 6.49

Honey-Chipotle Barbecued Pork Rib Belly with Succotash and Jalapeño Cornbread 6.99

Steamed Prince Edward Island Mussels in Grain Mustard Broth with Shallots, Chorizo,
Tomato, and Fried Herb Bread 7.89

Field Greens tossed with Candied Pecans, Chiogga Beets, Midnight Moon Goat Cheese,
and Cabernet Vinaigrette 6.89

Coconut Shrimp with Frisée, Bean Thread Noodles, Mandarin Orange, and
Minted Citrus-Soy Dipping Sauce 7.99

Entrées

Our Famous Brown Derby Cobb Salad with Finely Chopped Greens, Turkey Breast, Bacon, Egg, Tomatoes,
Crumbled Blue Cheese, Avocado, Chives, and Cobb Dressing 13.29
with Chicken add 2.00

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand '06

Sesame-seared Yellowfin Tuna Cobb with Avocado, Chives, and Cucumber tossed in
Wasabi Vinaigrette with Sweet-and-Spicy Noodles 17.99

Buena Vista Pinot Noir, Carneros '02

Grilled New York Strip Steak marinated in Dark Ale with Three Sauces and Mashed Boniato 21.99

Silverado Vineyards Cabernet Sauvignon, Napa '03

Barbecue Breast of Chicken with Romaine Hearts tossed in Green Goddess Dressing
and Grilled Flatbread 14.99

MacMurray Ranch Pinot Gris, Russian River '04

Thai Noodle Bowl with Coconut-crust Tofu, Edamame, Snap Peas, Bok Choy,
and Shiitake Mushrooms in Red Curry Broth 15.29

Conundrum, California '05

Pan-fired Grouper over Balsamic Roasted Asparagus with Lemon-Butter Sauce topped
with a Bermuda Onion Marmalade 18.99

Cakebread Chardonnay, Napa '05

Grilled Atlantic Salmon on Cider Braised Brussel Sprouts and Smoked Bacon
with Parsley Lemon Broth 16.99

King Estate, Pinot Noir, Oregon '04

Orecchiette with Rock Shrimp, Zucchini, and Portobello Mushrooms
tossed in a White Truffle-Pesto Cream 17.89

Coppola Diamond Merlot, Napa '03

Suggested beverage pairings priced separately.

Desserts

"Inspired by *The Year of a Million Dreams*"

Flourless Chocolate Cake with Port Wine Chocolate Sauce, Fresh Berries, and Mango Ice 7.99

Banana White Chocolate Toffee Tower on Cocoa Almond Cookie and Bananas "Foster" 8.39

Double Vanilla Bean Crème Brûlée with Dark Chocolate Dipped Biscotti 7.29

White Chocolate Macadamia Nut Praline Cheesecake with Blood Orange Sauce 7.69

Grapefruit Cake—A Brown Derby Original! Light Layers of Yellow Cake with fresh Grapefruit Cream Cheese Icing 6.19

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.