

The Hollywood Brown Derby

Disney's Hollywood Studios, Hollywood Boulevard
Signature Dining

Lunch

Dinner

Appetizers

Beet and Kale Salad \$13.00

Spinach, Warm Bacon Vinaigrette, Goat Cheese Cream, Beet Purée, Candied Walnut

Escargot \$22.00

Roasted Garlic Béchamel, Crispy Prosciutto, Puff Pastry

Prosciutto Croquettes \$16.00

Pickled Onion, Herbs Gel, Ají Amarillo Aioli

Char-grilled Octopus \$21.00

Herb-roasted Potatoes, Chimichurri, Chipotle-Harissa Aioli

Roasted Butternut Squash Soup \$15.00

Butternut Squash Velouté, Roasted Bell Pepper, Coconut-Hazelnut Emulsion, Sherry Gastrique, Toasted Pumpkin Seed, Chili Oil, Micro Cilantro

House-made Ravioli \$16.00

English Peas, Carrot Purée, Pickled Alba Mushrooms (Plant based)

Shrimp Cocktail \$20.00

Avocado Mousse, Traditional Cocktail Sauce

Entrées

Pan-roasted Halibut \$57.00

Leek Vichyssoise Risotto, Pea, Citrus

Filet Mignon* \$59.00

Rhubarb-Red Wine Demi-glace, Yukon Gold Potato, Seasonal Vegetable

Stuffed Butternut Squash \$34.00

Potato-Chickpea-Vegetable Filling, Roasted Spring Vegetable, Mushroom-Lemongrass "Cream" Sauce (Plant-based)

Fried Pork Chop \$45.00

Yuzu Beurre Blanc, Summer Vegetables

Half Roasted Chicken \$41.00

White Bean Purée, Braised Cipollini Onion, Butter-poached Carrot, Roasted Mushroom, Mustard Sauce

Our Famous Cobb Salad \$32.00

Spit-roasted Turkey, Bacon, Egg, Tomatoes, Blue Cheese, Avocado, Classic Dressing. With Chicken \$37 | With Shrimp \$40

Braised Center-cut Short Rib \$57.00

Hominy Purée, Roasted Vegetables, Smoky Adobo Glaze, Beef Jus

Braised Duck Pappardelle Pasta \$50.00

Hand-rolled Semolina Pasta, Braised Duck, Celery Root, Wild Mushroom, Crispy Pancetta

Enhancements

Au Gratin Potato	\$13.00	Glazed Carrots	\$10.00
Black Diamond Cheddar		Mint Yogurt, Pickled Onion, Dukkah Spice (Plant-based)	
Braised Wild Mushrooms	\$12.00		
Shallots, Tarragon, Veal Stock, Truffle Butter			

Desserts

Grapefruit Cake	\$14.00	Orange-Hazelnut Chocolate Cake	\$13.00
A Brown Derby Original. Vanilla Sponge Cake, Grapefruit Syrup, Cream Cheese Icing		Chocolate-Olive Oil Cake, Hazelnut Cream, Coffee Whipped Cream, Praline Cookie Crumble, Orange Panna Cotta, Chocolate Sauce	
Decadent Chocolate Cake	\$14.00	Honey Pot de Crème	\$14.00
Chocolate Cake, Raspberry Sauce, Chocolate Ganache, Fresh Raspberries		Thyme-Apple Coulis, Apple-Cranberry Compote, Salted Streusel, Ginger Sponge Cake	
Pumpkin Cheesecake	\$14.00		
Spiced Sponge Cake, Chocolate-Pumpkin Seed Streusel, Spiced Orange Coulis			

Kids' Appetizers (à la carte)

Chicken Noodle Soup	\$5.25	Chopped Salad	\$5.25
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Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Kids' Create-Your-Own Entrées (choose one)

Grilled Chicken Breast	\$16.50	Grilled Seasonal Fish	\$17.50
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice		Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice	
Grilled Beef Steak	\$17.50	Macaroni & Cheese	\$11.50
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice		Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice	

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Kids' Create-Your-Own Selections (choose two)

Seasonal Vegetables	Mashed Potatoes
Fresh Fruit Cup	Apple Slices
Strawberry and Yogurt Parfait	Vanilla Cake Bar with Chocolate Sauce and Mickey Sprinkles

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Non-Alcoholic Beverages

Peru Alto Mayo Protected Forest Coffee Roasted by Joffrey's Coffee™	\$10.25
Disney supports Conservation International's Alto Mayo Protected forest project in Peru, which promotes sustainable coffee growing and economic growth. French Press Pot. Serves Two.	

Featured Wines

Domaine Serene Evenstad Reserve Chardonnay, Dundee Hills	Bottle \$140.00 Glass \$29.00	Castello Banfi Brunello di Montalcino, Tuscany . . .	Bottle \$140.00 Glass \$35.00
Jarvis Finch Hollow Chardonnay, Napa Valley . . .	Bottle \$480.00 Glass \$65.00	Caymus Cabernet Sauvignon, Napa Valley	Bottle \$230.00 Glass \$48.00

After Dinner Drink Flights

Dessert Wine Flight	\$29.00	Tawny Port Flight	\$29.00
Inniskillin Vidal Icewine, Niagara Estate; Royal Tokaji Red Label 5 Puttonyos, Hungary; Vietti Moscato d'Asti, Piedmont		Dow's 10 year, Porto; Dow's 20 year, Porto; Dow's 30 year, Porto	

After Dinner Drinks

Nutty Irishman \$17.50

Baileys Irish Cream Liqueur and Frangelico Liqueur topped with Whipped Cream

Grapefruit Cake Martini \$17.50

Celebrate the taste of the Grapefruit Cake created at the original Hollywood Brown Derby in the 1940s! Our concoction will delight you with Deep Eddy Ruby Red Grapefruit Vodka, Stoli Vanil Vodka, and a splash of Cream with a Graham Cracker Rim.

Reposado Espresso Martini \$18.00

Flecha Azul Reposado Tequila, Tia Maria Liqueur, and Joffrey's™ Cold Brew Coffee

Dessert Wines

Inniskillin Vidal Icewine, Niagara Estate

Bottle	
\$147.00	
Glass	
\$32.00	

Royal Tokaji Red Label 5 Puttonyos, Hungary . . .

Bottle	
\$115.00	
Glass	
\$26.00	

Banfi Rosa Regale Sparkling Red, Piedmont

Bottle	
\$67.00	
Glass	
\$17.00	

Vietti Moscato d'Asti, Piedmont

Bottle	
\$62.00	
Glass	
\$16.00	

Ports (3-oz pour)

Fonesca Bin 27 Reserve Port \$16.00

Dow's 10 year Tawny Port \$16.00

Dow's 20 year Tawny Port \$25.00

Dow's 30 year Tawny Port \$34.00

Cognacs/Armagnacs (2-oz pour)

Louis XIII de Rémy Martin \$400.00

Rémy Martin VSOP \$20.50

Rémy Martin XO \$35.00

Allergy-Friendly Appetizers

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

Beet and Kale Salad \$13.00

Spinach, Warm Bacon Vinaigrette, Goat Cheese Cream, Beet Purée, Candied Walnut (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut, Sesame, Soy Allergies)

Roasted Butternut Squash Soup \$15.00

Butternut Squash Velouté, Roasted Bell Pepper, Coconut-Hazelnut Emulsion, Sherry Gastrique, Toasted Pumpkin Seed, Chili Oil, Micro Cilantro (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut, Sesame Allergies)

House-made Ravioli \$16.00

English Peas, Carrot Purée, Pickled Alba Mushrooms (For Egg, Fish/Shellfish, Milk, Peanut, Sesame Allergies)

Shrimp Cocktail \$20.00

Avocado Mousse, Traditional Cocktail Sauce (For Gluten/Wheat, Egg, Peanut/Tree Nut, Sesame, and Soy Allergies)

Escargot \$22.00

Roasted Garlic Béchamel, Crispy Prosciutto, Puff Pastry (For Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Prosciutto Croquettes \$16.00

Pickled Onions, Herbs Gel, Ají Amarillo Aioli (For Fish/Shellfish, Peanut/Tree Nut, Sesame Allergies)

Char-grilled Octopus \$21.00

Herb-roasted Potatoes, Chimichurri, Chipotle-Harissa Aioli (For Gluten/Wheat, Fish, Milk, Peanut/Tree Nut, Sesame Allergies)

Allergy-Friendly Entrées

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

Pan-roasted Halibut \$57.00

Leek Vichyssoise Risotto, Pea, Citrus (For Gluten/Wheat, Egg, Peanut/Tree Nut, Sesame, Shellfish, Soy Allergies)

Half Roasted Chicken \$41.00

White Bean Purée, Braised Cipollini Onion, Butter-poached Carrot, Roasted Mushroom, Mustard Sauce (For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)

Filet Mignon* \$59.00

Rhubarb-Red Wine Demi-glace, Yukon Gold Potato, Seasonal Vegetable (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)

Our Famous Cobb Salad \$32.00

Spit-roasted Turkey, Bacon, Egg, Tomatoes, Blue Cheese, Avocado, Classic Dressing. With Chicken \$37 | With Shrimp \$40 (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Stuffed Butternut Squash \$34.00

Potato-Chickpea-Vegetable Filling, Roasted Spring Vegetable, Mushroom-Lemongrass "Cream" Sauce (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut, Sesame Allergies)

Braised Center-cut Short Rib \$57.00

Hominy Purée, Roasted Vegetables, Smoky Adobo Glaze, Beef Jus (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame Allergies)

Fried Pork Chop \$45.00

Yuzu Beurre Blanc, Summer Vegetables (For Fish/Shellfish, Peanut/Tree Nut, Sesame Allergies)

Braised Duck Pappardelle Pasta \$50.00

Hand-rolled Semolina Pasta, Braised Duck, Celery Root, Wild Mushroom, Crispy Pancetta (For Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)

Allergy-Friendly Enhancements

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

Au Gratin Potato \$13.00

Black Diamond Cheddar (For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)

Glazed Carrots	\$10.00	Braised Wild Mushrooms	\$12.00
Mint Yogurt, Pickled Onion, Dukkah Spice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut, Sesame, Soy Allergies)		Shallots, Tarragon, Veal Stock, Truffle Butter (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)	

Allergy-Friendly Desserts

Guests must speak to a Cast Member about their allergy-friendly request		Brown Derby Original Grapefruit Cake	\$14.00
		Vanilla Sponge Cake with Grapefruit Syrup, Grapefruit Cheesecake, and Grapefruit Jam (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
Orange-Hazelnut Chocolate Cake	\$13.00	Decadent Chocolate Cake	\$14.00
Chocolate-Olive Oil Cake, Hazelnut Cream, Coffee Whipped Cream, Praline Cookie Crumble, Orange Panna Cotta, Chocolate Sauce (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut, Sesame Allergies)		Chocolate Cake, Raspberry Sauce, Chocolate Ganache, Fresh Raspberries (For Fish/Shellfish, Peanut/Tree Nut, Sesame Allergies)	
Honey Pot de Crème	\$14.00	Pumpkin Cheesecake	\$14.00
Thyme-Apple Coulis, Apple-Cranberry Compote, Salted Streusel, Ginger Sponge Cake (For Fish/Shellfish, Peanut/Tree Nut, Sesame Allergies)		Spiced Sponge Cake, Chocolate-Pumpkin Seed Streusel, Spiced Orange Coulis (For Fish/Shellfish, Sesame, Tree Nut Allergies)	

Allergy-Friendly Kids' Appetizers (à la carte)

Guests must speak to a Cast Member about their allergy-friendly request		Chicken Noodle Soup	\$5.25
		(For Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
Chopped Salad	\$5.25		
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)			

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Allergy-Friendly Kids' Create-Your-Own Entrées (choose one)

Guests must speak to a Cast Member about their allergy-friendly request		Grilled Chicken Breast	\$16.50
		Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Grilled Seasonal Fish	\$17.50	Grilled Beef Steak	\$17.50
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small		Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg,	

Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Macaroni & Cheese \$11.50

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Allergy-Friendly Kids' Create-Your-Own Selections (choose two)

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

Seasonal Vegetables

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

Mashed Potatoes

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

Apple Slices

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

Fresh Fruit Cup

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

Strawberry and Yogurt Parfait

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

Vanilla Cake Bar

with Chocolate Sauce and Mickey Sprinkles (For Fish/Shellfish, Peanut, and Sesame Allergies)

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Allergy-Friendly Kids' Desserts

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

Fresh Fruit Cup

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

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

At Disney owned and operated locations, Guests must speak to a cast member about their allergy-friendly request. While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Our allergy-friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs. For more information about allergy-friendly requests at Disney owned and operated locations, ask to speak with a Special Diets Trained Cast Member upon arrival at the location. Allergy requests may be handled differently at locations not owned and operated by Disney.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Our plant-based menu items are made without animal meat, dairy, eggs and honey.