

COCKTAILS

Classic Negroni 12

Bombay Sapphire Gin, Carpano Antica Vermouth Campari

Yuzu Margarita 13

Cazadores Silver Tequila, lime, Yuzu, agave

Gala Lemon Drop Martini 14

Chopin Vodka, Cointeau, lemon

Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica,
Noilly Prat Dry, Angostura Bitters

WINES

Two Truths Sparkling Chardonnay

Southeastern Australia 10/40

Empress Pinot Gris 11/44

South Australia

20 Knots Shiraz 11/44

Victoria Australia

Oberon 18 | 72

Cabernet Sauvignon, California

STARTERS

Pineapple Jumbo Shrimp Cocktail*

sweet Thai chili aioli

Derby Special - Crab and Shrimp Dip

rich blend of chive, onion cream cheese, sour dough baguette slice

Escargots Bourguignon

herb garlic butter, burgundy wine, French bread

Bibb Lettuce and Iceberg

caramelized pears, pecan nuts, bourbon infused honey dressing

Boston Clam Chowder

onion, potatoes, smoked bacon

French Onion Soup

Gruyere cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons,
Caesar dressing, anchovies

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes, and rivers.

www.asc-aqua.org

www.msc.org



ASC-C



MSC-C

 Vegetarian  Non-dairy  Gluten-Free  No Sugar Added

If you have a food allergy or intolerance, please inform your server before ordering.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all purchases.
Local sales taxes are applied as required.

MAINS

Mushroom Ravioli

sage, kale, pine nuts, shallots

Derby Special - Kentucky Bourbon Glazed Ham

sausage apple pecan stuffing, broccoli,
sweet potatoes, pineapple raisin chutney

Roasted Beef Tenderloin, Sauce Diane*

gratin potatoes, carrots, asparagus

Derby Special - Kentucky BBQ Shrimps

bourbon butter sauce, fava bean relish, sharp cheddar cheesy grits

Australian Fresh Line Snapper Fillet*

desiree potato mash, grenobloise sauce, brussel sprouts, yellow beets

Vegan Mushroom Bolognese

tomato, vegan cheese, herb oil

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Derby Special - Pecan Crusted Salmon *

pilaf rice, green beans, caramelized onions

15 Oz. Pinnacle Grill Boneless Ribeye* 20

shallot confit, aged balsamic, green peppercorn,
baked potato, creamed spinach

BY IRON CHEF MORIMOTO

Fresh Catch Grouper * 25

braised, soy ginger reduction, steamed baby bok choy, baby carrot

Yuzu Butter Grilled Lobster Tails * 25

seasonal Asian greens

DESSERTS

Crème Brulee

burnt sugar

Affogato Cake

Oreo cookie crust, light as cloud coffee, vanilla bean mousse

Derby Special - Chocolate Pecan Pie

whipped cream

Cherry Crumble Tart

vanilla sauce

Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts,
marshmallows, whipped cream

AFTER DINNER DRINKS

Disaronno Amaretto 9.25

Remy Martin VSOP 15

Highland Park Single Malt 12

Graham's 6 Grapes Port 12

Solo Espresso 2.75

Cappuccino 3.75