At the Starting Gate

Shrimp Cocktail 19
Served your way, chilled or grilled

Golden Fried Calamari 18

Cajun Shrimp 20

Crab Cakes 21
With a roasted corn salsa topped with a spicy roasted red pepper aioli

Bacon Wrapped Dates 17
Stuffed with Mascarpone cheese, finished with a balsamic glaze

Pick Three 25
Featuring our shrimp cocktail, calamari, and bacon wrapped stuffed dates

And Away They Go!

Classic Caesar Salad 13

Steakhouse Salad 13
Mixed greens with chopped bacon, egg, red onion, mushrooms, tomato, and crumbled bleu cheese, topped with crispy onions and your choice of dressing
With 4 oz filet mignon 33

Derby Iceberg Wedge 14
Served with chopped tomato, avocado, red onion, bacon and crumbled bleu cheese

French Onion Soup Gratinée, Soup D’ Jour or Tossed House Salad 10
Seabiscuit’s Favorite

To complement your dinner, with the exception of pasta dishes, we offer vegetables and a choice of the following: baked potato, garlic mashed potatoes, rice pilaf, steakhouse fries, sweet potato fries, or for an additional $4.00 Potatoes Romanoff

Penne Ala Vodka with Chicken 30
Penne with a spicy tomato vodka cream sauce

Vegetable Penne 17
Penne with mixed vegetables in a butter garlic sauce

Rosemary Chicken 30
Lightly breaded rosemary chicken served over sautéed spinach and baby Bok choy, topped with a whole grain mustard cream sauce

Atlantic Salmon 31
Pan broiled and served with a lemon dill beurre blanc sauce with capers

Shrimp Scampi 30
Gulf shrimp sautéed with garlic, butter, capers, lemon, and a touch of white wine, topped with freshly grated parmesan cheese

Pan Roasted Chilean Sea Bass Market Price
Topped with cherry tomatoes, shallots, capers, and basil in a light vinaigrette

Baby Back Ribs 35
Basked in our house made honey barbeque sauce

Additional Dinner Sides
Creamed Spinach 10 Half 6  Creamed Corn 10 Half 6
Sautéed Mushrooms 11 Half 6  Grilled Asparagus 13 Half 8
Onion Rings 9 Half 6
George Woolf’s Stakes Winners

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Prime, Prime Rib Dip Sandwich 23
Prime steak with melted jack cheese, served with a side of horseradish cream sauce and au jus. Add crispy fried onions for $1.50

Derby Delight 36
Six-ounce sliced filet mignon served “chateaubriand style”, drizzled with our béarnaise sauce and nestled over a bed of thinly sliced French fried onions and potatoes

The Mike Smith 39
Eight-ounce filet mignon steak, topped with a brandy peppercorn cream sauce, paired with two Cajun shrimp

Tournedo and Scampi 41
Four-ounce filet mignon medallion served over a grilled tomato, crowned with béarnaise sauce and a mushroom cap, accompanied by two delicious shrimp scampi

Tournedos of Filet Mignon 42
Twin four-ounce filet mignon medallions served over grilled tomatoes, crowned with our own béarnaise sauce and topped with mushroom caps

Slow Roasted Prime-Prime Rib of Beef

| Twelve-ounce Derby Cut | 47 |
| Sixteen-ounce George Woolf Cut | 61 |
| Served with au jus and creamed horseradish |

Bacon Wrapped Filet Mignon 45
Eight-ounce center cut filet. The steak that made The Derby famous!

The Gary Stevens Prime Delmonico New York 52
Eighteen-ounce New York Steak topped with a brandy peppercorn cream sauce

The Arcadian 52
Filet mignon broiled to perfection, topped with Gorgonzola cheese and a shiitake mushroom port wine reduction sauce. Crowned with a grilled prawn.

Rib Eye 55
Twenty-ounce full flavored cut of Prime beef, served bone-in

Colorado Rack of Lamb 61
Double-cut charbroiled rack of lamb rubbed with fresh garlic, rosemary, and black pepper, finished with a cabernet reduction sauce
PHOTO FINISH

Vanilla Bean Crème Brûlée 9
Served with a medley of fresh berries

Warm Whiskey Bread Pudding 10
Topped with our famous whiskey cream sauce
*half portion available*

Apple Pie a la Mode 10
Apples baked in a flaky pie crust, served with French vanilla ice cream

The Derby Cheesecake with Fresh Berries 10
Our famous recipe for over 55 years!
*half portion available*

Tuxedo Mousse Cake 10
A decadent cake layered with milk chocolate mousse, white chocolate mousse, and topped with dark chocolate ganache.
*half portion available*

Bananas Foster 10
Sautéed bananas in a brown sugar, cinnamon, dark rum and banana liquor.
Served warm over French vanilla ice cream

Dessert Sampler 12
Try a little of each -
Tuxedo Mousse Cake, Cheesecake, and Whiskey Bread Pudding Great for sharing!

Fresh Seasonal Berries with Sweet Cream 10

Fruit Sorbet Trio 9

Ice Cream 7
Two scoops of your choice of ice cream:
French vanilla, banana heath, chocolate, or spumoni

Baked Alaska 10
French Vanilla ice cream with our homemade Meringue and flambéed table-side. (Serves two)

Coffee Drinks

Coffee 5
Decaf Coffee 5
Espresso 7
Double Espresso 9
Derby Cappuccino 9