



The HOLLYWOOD BROWN DERBY

In Hollywood, everyone who is anyone knows the Original Brown Derby is not just another restaurant – it is the place for fine food, good times and glamorous company.

When first established near the famous intersection of Hollywood and Vine, the Brown Derby quickly gained a loyal following from the movie and entertainment industries. The stars made the Derby their second home, to have a reserved booth at the Derby, where the waiters would bring a telephone right to your table, was a sure sign of Hollywood prestige.

Many celebrities found themselves honored on the Derby's Wall of Fame, a collection of caricatures that began in 1929. The original artist, known for years only by his signature, "Vitch," and the other artists who followed, covered the walls with sketches of Charlie Chaplin, Bette Davis, John Wayne and hundreds more. Today's stars are added frequently.

Soon, the Original Brown Derby was known around the world. There, Clark Gable proposed to Carole Lombard in booth number 5, and Lucille Ball and Jack Haley fought a duel with flying dinner rolls.

The fine food at the Brown Derby gained its own fame. The Cobb Salad was invented when owner Robert Cobb raided the refrigerator seeking a midnight snack for theater magnate Sid Grauman.

The Hollywood Brown Derby at the Disney-MGM Studios is pleased to continue these traditions, and welcome you as the star of today's meal.

Meet Me at The Derby!

Appetizers

- Portobello Mushroom Goat Cheese Tortelloni with Tomato-Fennel Sauce and Sweet Basil 6.59
- Tortilla Soup with Chorizo Sausage and Avocado-Lime Cream 6.29
- Honey-Chipotle Barbecued Pork Rib Belly with Succotash and Jalapeño Cornbread 6.99
- Steamed Little Neck Clams in "Casino" Broth with Thick-cut Smoked Bacon and Fried Herb Bread 7.89
- Mesclun and Arugula tossed with fresh Oranges, Feta, and Cabernet Vinaigrette 6.49
- Coconut Shrimp with Frisée, Bean Thread Noodles, Mandarin Orange Salad, and Minted Citrus-Soy Dipping Sauce 7.99

Entrées

- Our Famous Brown Derby Cobb Salad with Chopped Greens, Turkey Breast, Bacon, Egg, Tomatoes, Crumbled Blue Cheese, Avocado, Chives, and Cobb Dressing 13.29
with Chicken add 2.00
Conundrum, California '03
- Sesame-seared Yellowfin Tuna Cobb with Avocado, Chives, and Cucumber tossed in Wasabi Vinaigrette with Sweet-and-Spicy Noodles 17.19
Pinot Grigio, Sartori, delle Venezie '04
- Grilled New York Strip Steak marinated in Dark Ale with Three Sauces and Mashed Boniato 20.29
with Grilled Shrimp add 4.00
Simi Cabernet Sauvignon, Alexander Valley '03

Thai Noodle Bowl with Coconut-crusted Tofu, Edamame, Snap Peas, Bok Choy, and Shiitake Mushrooms in Red Curry Broth 14.79
Benziger Fumé Blanc, North Coast '03

Pan-fired Grouper over Balsamic Roasted Asparagus with Lemon-Butter Sauce topped with a Bermuda Onion Marmalade 18.29
Fess Parker Chardonnay, Santa Barbara '03

Grilled Atlantic Salmon "Bruschetta" with Chilled Marinated seasonal Vegetables, Lemon Aioli, Toasted Fennel Oil, and White Balsamic Syrup 15.19
Crossings Pinot Noir, Marlborough '04

Orecchiette with Royal Red Shrimp, Spinach, Zucchini, and Portobello Mushrooms tossed in a White Truffle-Pesto Cream 17.29
MacMurray Ranch Pinot Gris, Russian River Valley '04

Suggested beverage pairings priced separately.

Desserts

- "Happiest Celebration on Earth" Orange-Chocolate Impression of the Stunt Show Spectacular with Pinot Noir Reduction 8.39
- Double Vanilla Bean Crème Brûlée with a Gingersnap Sugar Stick 6.99
- 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
- Flourless Chocolate Cake with Port Wine Chocolate Sauce, Fresh Berries, and Mango Ice 7.99

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

We are happy to discuss with you and attempt to accommodate any dietary or special needs diet.

An 18% service charge will be added to parties of 8 or more.