

OUT THE GATE

DERBY-DILLA - \$18

Quesadilla with sliced carne asada, gouda, pepperjack & cheddar cheese, jalapenos, and peppers.

CARNE ASADA TACOS - \$18

Marinated flank steak, cotija cheese, pickled onion, poblano crema, and cilantro.

PORK BELLY TACOS - \$18

Seared pork belly, mojo, cotija, mint, avocado, and pickled onion.

STUFFED PUPUSA - \$14

Corn masa dough stuffed with chorizo, black bean, gouda cheese, avocado crema, chipotle honey, and pico de gallo.

POBLANO QUESO - \$15

White cheddar cheese with poblano puree, served with tortilla chips.

ASPARAGUS CAPRESE - \$14

Cherry tomatoes, mozzarella, basil gremolata, grilled asparagus, balsamic reduction, parmesan.

HOUSE MADE SOUPS & SALAD

SAUSAGE GNOCCHI

Cup - \$6

Bowl - \$9

Creamy soup with spinach, red peppers, sausage, and gnocchi.

DERBY CHILI

Cup - \$6

Bowl - \$9

Ground beef, chili seasoning, peppers, onions & tomatoes, topped with cheddar cheese & green onions.

BLUE SIRLOIN - \$18

Grilled sirloin, cherry tomato, blue cheese crumbles, cucumbers, spinach, blue cheese crumbles, candied pecan with sherry vinaigrette.

STEAKHOUSE WEDGE - \$10

Iceberg wedge, bacon, bleu cheese crumbles, pickled red onions, tomatoes, croutons, drizzled with bleu cheese dressing.

STRAWBERRY AVOCADO - \$16

Grilled Chicken, strawberries, avocado, marcona almonds, mozzarella balls, kiwi vinaigrette.

GARDEN AND GREENS - \$10

Tomatoes, cucumbers, shaved red onions, cheddar cheese, sunflower seeds, croutons with a choice of dressing.

CLASSIC CAESAR - \$12

Shaved Parmesan, croutons, fresh lemon juice tossed in a classic Caesar dressing.

Dressing Choices: Ranch, Italian Vinaigrette, Blue Cheese, Caesar or Honey Mustard

HANDHELDS

Served with Parmesan-Herb Fries

Add a Side Salad - Choice of Garden or Caesar - \$6

GRILLED CHICKEN SANDWICH - \$16

3 grilled chicken strips with Derby Sauce, provolone cheese, lettuce, tomato & pickle chips on a fresh baked French bun.

STEAK MELT - \$20

6 oz sirloin, baguette, grilled onions, dijonnaise, swiss cheese, herb au jus.

BAHN MI - \$15

Crispy fried pork belly, pickled veggies, sliced jalapeno, cilantro on a baguette.

HOME STRETCH BLT - \$14

Bacon, lettuce, tomato & mayonnaise on a white bread.

BURGERS

We grind our burger meat in house, using the trim left from our hand cut steaks & mixed with ground chuck.

Served with Parmesan-Herb Fries

Add a Side Salad – Choice of Garden or Caesar - \$6

TRIPLE CROWN - BUILD YOU OWN BURGER - 3oz - \$14.00 6oz - \$16.00 9oz - \$18.00

Ground beef patty smashed on the grill with cheddar cheese.

Choice of mayonnaise, mustard, ketchup, lettuce, tomato, & pickle

THE DERBY BURGER - \$16

A 6-ounce ground beef patty, lettuce, tomato, cheddar cheese, & Derby Sauce on a fresh baked French bun.

BBQ BACON CHEESE DELUXE - \$18

A 6-ounce ground beef patty, pepperjack & cheddar cheese, crispy fried onion straws, pickles, mustard & BBQ sauce on a fresh baked French bun.

STEAKHOUSE BURGER - \$18

A 6-ounce ground beef patty, Swiss cheese, herb-roasted mushrooms, lettuce, garlic butter on a fresh baked French bun

BEVERAGES - \$3

- Lipton Tea • Fresh Brewed Coffee • Hot Tea & Herbals •
- Pepsi • Hot Cocoa •

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

**All Menu Items Subject to Availability*

HOUSE SPECIALTIES AND BOWLS

Add a Side Salad - Choice of Garden or Caesar - \$6

HERB ROASTED CHICKEN & BROCCOLI ALFREDO - \$20

An 8-ounce chicken breast, linguine, broccoli florets, parmesan cream & crushed croutons.
Served with a garlic butter French bread.

ITALIAN RAGU - \$20

Ground beef, bacon & tomato sauce served over a bed of spaghetti, topped with parmesan herb cheese.
Served with a garlic butter French bread.

BOOKMAKER MAC - \$16

Hand battered chicken strips tossed in wing sauce served over elbow noodles in our homemade cheese sauce. Served with a garlic butter French bread.

OVEN ROASTED CITRUS SALMON* - \$24

An 8-ounce citrus marinated salmon served over a bed of sesame-ginger wild rice and drizzled with sesame-ginger vinaigrette.

GREEN CHILI SHRIMP & GRITS - \$24

Seven pan seared jumbo shrimp served on top of bacon-cheddar grits and green chili.

UDON NOODLE BOWL - \$22

Udon noodles and udon sauce, sirloin tips, brussel sprouts, sweet peppers, bok choy.

PORK BELLY RAMEN - \$22

Pork belly, bok choy, scallions, nori, and soft egg with choice of miso, tonkotsu, or shoyu.



DERBY SIGNATURE HAND CUT STEAKS

All steaks are served with the choice of one signature side.

Add a Side Salad - Choice of Garden or Caesar - \$6

PEPPERCORN RIB EYE

Peppercorn crusted rib eye steak, topped with roasted garlic butter.

14 ounce- \$38

Pair with Federalist Cabernet Sauvignon.

NEW YORK STRIP

Sea salt & pepper seasoned strip, topped with roasted garlic butter.

10 ounce- \$32

Pair with Klinker Brick.

RANCHER STEAK

Peppercorn crusted sirloin steak brushed with roasted garlic butter.

10 ounce- \$24 15 ounce- \$29

Pair with Parducci Pinot Noir.

FILET OF BEEF TENDERLOIN

Sea salt & pepper seasoned filet mignon with roasted garlic mushrooms & bearnaise sauce.

6 ounce- \$35

Pair with J Lohr Merlot.

PREMIUM STEAK TOPPERS

Jumbo Shrimp Skewers - \$14

Roasted Garlic Mushrooms - \$2

Roasted Garlic Puree - \$4

SIGNATURE SIDES - \$5

- Parmesan-Herb Fries • Mashed Potatoes & Cream Gravy • Seasonal Vegetables •
- Lemon Butter Broccoli • Sesame-Ginger Wild Rice • Bacon Cheddar Grits •
- Mac & Cheese •

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CRAFT COCKTAILS

1919 - \$12

Smoked Old Fashioned Bison Ridge, Cointreau, sugar cubes and bitters

OLD FASHIONED - \$10

Bison Ridge, Cointreau, sugar cubes and bitters

MANHATTAN - \$9

Crown Royal with Sweet Vermouth with a cherry

SECRETIARIAT - \$12

Smoked Rosemary with Lemonade and Bison Ridge

DERBY GALLUP - \$13

Bison Ridge, Cointreau with fresh lime juice

MINT JULIP - \$15

Woodford, Simple Syrup, Fresh Mint

BLACK-EYED SUSAN - \$15

Makers Mark, Tito's, Peach Schnapps, Orange Juice and Sour Mix

SUPERFECTA MARGARITA - \$15

Casamigos, Cointreau, Grand Mariner, fresh lemon, and lime juice

RUN FOR THE ROSES - \$9

Four Roses, Peach Schnapps, and cranberry juice

SIR BARTON - \$10

Bombay Sapphire, fresh mint with lemon juice and simple syrup

THE TRIFECTA - \$12

Bulleit Rye with simple syrup topped with Coppola Cabernet

BACKSTRETCH MULE - \$13

Fresh blackberries, mint served with Backwards vodka and ginger beer

THE TRIPLE CROWN - \$15

French 75 with our twist, Bombay Sapphire with fresh lemon juice and prosecco

FLIRTY FILLY - \$13

Tito's Vodka, Limoncello with raspberry puree and fresh lemon juice

PALOMINO - \$10

Backward Gin with fresh honey and lemon Juice

BELMONT JEWEL - \$12

Woodford, Lemonade & Pomegranate Juice

TWIGS AND BERRIES - \$11

Frangelico, Chateau Monet, half and half

LONDON FOG - \$12

Earl Grey infused Backwards Vodka, Vanilla Vodka, Lavender Syrup

FLIGHTS

WHISKEY TRAIL - \$18

Bison Ridge, Pendleton, Woodford Reserve and Four Roses

RED WINE - \$18

Coppola Cabernet, J. Lohr Merlot, Klinker Brick Zinfandel and Don Miguel Malbec

WHITE WINE - \$18

La Crema Chardonnay, Kendall Jackson Sauvignon Blanc, Elk Cove Pinot Grigio and Chateau St. Michelle Riesling