APPETIZERS

French Onion Soup Au Gratin 6.99

Buttermilk Tabasco™ **Crispy Onion Strings 9.99** Creamy Horseradish Sauce

Shanghai Calamari 10.99 Sesame Ginger Slaw

8 Jumbo Wings 10.99

Choice of BBQ, Hot or Mild. Served with Housemade Blue Cheese Dressing

Jumbo Shrimp Cocktail 10.99 Cocktail Sauce

Stuffed Mushrooms 10.99

Shrimp & Seafood Stuffing, Cheddar, Parmesan, Paprika

"More Cheese" & Bacon Fries 10.99 Ranch Dressing

Chicken Tenders 9.99 French Fries, BBQ Sauce

Mozzarella Sticks 9.99 Marinara Sauce

DERBY FAVORITES

Served with a Side and Salad or Two Sides.

Shish Kabob* 12 oz. 21.99

Wood-Fired Steak Tips, Dijon Marinated, Onions, Bell Peppers, Tomatoes, Rice Pilaf

Center Cut Pork Chops*

Wood-Fired, Dijon Marinated Two 8 oz. Chops 19.99 One 8 oz. Chop 16.99

Baby Back Ribs Full Rack 24.99 Half Rack 18.99 Add Half Rack to Any Entrée + 11.99 **Tender Cuts of** Filet Mignon* 10 oz. 25.99

Wood-Fired, Sautéed Mushrooms, Sautéed Onions, Rice Pilaf

Mr. Derby Ground Sirloin* 14 oz. 16.99

Wood-Fired. Sautéed Mushrooms, Sautéed Onions

Monterey Chicken Breast* 10 oz. 19.99

Wood-Fired, Dijon Marinated, BBQ Sauce, Cheddar Jack Cheese, Tomato, Scallions

Grilled Chicken Breast Dinner* 10 oz. 18.99

Wood-Fired, Dijon Marinated, Rice Pilaf

SANDWICH BOARD

Served on a Toasted Bun with French Fries. Add a Single House Salad + 3.99 | Add a Caesar Salad + 3.99

SANDWICH TOPPERS

Cheddar • American • Provolone + 1.99 Blue Cheese Crumbles + 3.49 | Bacon +2.99 | Sautéed Mushrooms + 2.99 Sautéed Onions + 2.49 | | Sautéed Mushrooms & Onions + 2.99 Buttermilk Tabasco™ Crispy Onion Strings + 2.99 | Cajun Seasoning +1.49

Black Angus Burger* ½ Pound 13.99

Wood-Fired, Lettuce, Tomato, Onion, Pickle

Chicken Breast 10 oz. 13.99

Wood-Fired, Lettuce, Tomato, Onion, Pickle

CLASSIC SALADS

Served with Freshly Baked Rolls and Honey Butter.

BROWN DERBY FABULOUS SUPER SALAD 9.99

Iceberg, Romaine, Spinach, Carrot, Red Cabbage, Red Onions, Cucumbers, Hard Boiled Egg, Cheddar Jack Cheese, Tomatoes, Croutons When sharing any Entrée Add a Salad and Side + 10.99

Caesar* 9.99

Romaine, Parmesan, Croutons, Hard Boiled Egg Add to Any Entrée + 3.99

Grilled Chicken Salad 16.99

Dijon Marinated, Choice of House or Caesar*

Chicken Tender Salad 16.99

Jumbo Shrimp Salad 17.99

Dijon-Marinated Wood-Fired Shrimp, Choice of House or Caesar*

Sirloin Steak Salad* 16.99

Wood-Fired Steak, Choice of House or Caesar*

Salmon Salad* 17.99

Wood-Fired Salmon, Choice of House or Caesar*

Add - Blue Cheese Crumbles + 3.49



WOOD FIRED **STEAKS**

Served with a Side and Salad or Two Sides.

NEW YORK STRIP*

14 oz. 26.99

T BONE* 16 oz. 24.99

GUS'S FAVORITE

CHOICE SIRLOIN*

PORTERHOUSE* 22 oz. 32.99

FILET MIGNON*

6 oz. 24.99 9 oz. 32.99

BONELESS RIBEYE*

10 oz. 20.99 16 oz. 29.99 9 oz. 16.99

TOP SIRLOIN*

9 oz. 18.99 12 oz. 22.99

STEAK TOPPERS

Sautéed Mushrooms + 2.99 | Sautéed Onions + 2.49 Sautéed Mushrooms & Onions + 2.99 | Blue Cheese Crumbles + 3.49 Bacon + 2.99 | Buttermilk Tabasco™ Crispy Onion Strings + 2.99

Cracked Black Peppercorn + 1.49 | Cajun Seasoning + 1.49

RARE

MEDIUM

WELL Warm throughout,

COMBINATIONS Served with a Side and Salad or Two Sides.

The Brown Derby Famous Loving Couple™* MKT 9 oz. Filet Mignon, 6 oz. Lobster Tail, Melted Butter

Top Sirloin & Grilled Shrimp* 28.99

9 oz. Top Sirloin, Wood-Fired Shrimp, Rice Pilaf

Baby Back Ribs & Chicken Breast 29.99

Half Rack Baby Back Ribs, 10 oz. Dijon Marinated Chicken Breast **Top Sirloin &** Baby Back Ribs* 32.99 9 oz. Top Sirloin, Half Rack

Baby Back Ribs

Surf & Turf* MKT

9 oz. Top Sirloin, 6 oz. Lobster Tail, Melted Butter

SEAFOOD

Served with a Side and Salad or Two Sides.

ADDITIONS

Dijon Marinated Jumbo Shrimp (Wood-Fired or Beer Battered) & Rice Pilaf + 8.99 6 oz. Lobster Tail + MKT | Deep Sea Scallops & Rice Pilaf + 10.99

Salmon* 8 oz. 22.99 Wood-Fired, Rice Pilaf

Jumbo Shrimp

Rice Pilaf

Dinner 19.99 Wood-Fired or Beer-Battered,

Cajun Tilapia 17.99

Deep Sea Scallops 24.99 Rice Pilaf

Parmesan-Crusted Cod 22.99

Lobster Tail Dinner Twin Tails 12 oz MKT Single Tail 6 oz. MKT

Melted Butter

SIDES / A LA CARTE

Sautéed Mushrooms 3.99

Sautéed Onions 3.49

Sautéed Onions & **Mushrooms 3.99**

The Great Idaho **Baked Potato 3.99** Seasoned Whipped Butter, Sour Cream

Fabulous Super Salad 9.99 Mashed Potatoes 3.99

Steamed Seasonal Vegetables 3.99

Jumbo Sweet Potato 3.99 Brown Sugar and Cinnamon

Whipped Butter

Steamed Broccoli 3.99 With Entree + 1.99

Rice Pilaf 2.99

Crispy French Fries 3.99

Applesauce 2.99



Online Ordering Available at www.brownderbyusa.com



YOUNGSTERS

12 Years and Under. Served with Small Beverage, Choice of Rice Pilaf, French Fries or Applesauce.

1/3 Pound Hamburger Wood-Fired 6.99 Lettuce, Tomato, Onion, Pickle

Tender Steak

on a Stick 6.99 *Juicy USDA Choice Steak Tips*

Filet of Chicken Tenders 6.99

Served with Barbecue Sauce

Macaroni & Cheese 6.99

SWEETS

White Chocolate Créme Brulée 7.99

Premium Ice Cream 5.99

Ask Your Server for Selection

Hot Fudge Brownie Sundae 8.99

Topped with Vanilla Ice Cream, Chocolate and Caramel Sauce and Whipped Cream

New York Style Cheesecake 8.99

BAGLEY

18332 Bagley Road, Middleburg Heights, Ohio 44130 (440) 826-9900

LYNDHURST

5370 Mayfield Road, Lyndhurst, Ohio 44124 (440) 720-1173

MEDINA

5051 Eastpointe Drive, Medina, Ohio 44256 (330) 721-1731

BELDEN VILLAGE

4670 Everhard Road, Canton, Ohio 44718 (330) 494-4413

STREETSBORO

9230 State Route 14, Streetsboro, Ohio 44241 (330) 626-2171

Since 1941, The Brown Derby has been connecting together the many generations that have walked in the door. Whether stopping by for a bite to eat, hosting a business meeting or celebrating a special milestone in life,

The Brown Derby provides an experience to create lasting memories.

SPECIAL OCCASIONS CREATE MEMORIES

It's the personal touches that make an occasion and we would like to create a memorable event for you and your guests.

Business Functions Rehearsal Dinner Wedding Anniversary Birthday Shower

OUR HISTORY

Gus Girves began The Brown Derby with a promise to offer the best quality steak and seafood, served courteously in a pleasant atmosphere...at the best prices in town. Three generations and years later we're still keeping that promise.

We hand select and age all beef, cut by our Artisanal Butcher and prepare it on a wood fire. We utilize local vendors to add farm fresh ingredients to our dishes as well as hand-craft our cocktails and hand-select all items on our extensive signature wine list.



