APPETIZERS



FRENCH ONION SOUP AU GRATIN 8.99

COLOSSAL ONION RINGS ON A STICK 13.99 Creamy Horseradish Sauce

STUFFED MUSHROOMS 15.99

Shrimp & Seafood Stuffing, Cheddar, Parmesan, Paprika

SHANGHAI CALAMARI 14.99

Sesame Ginger Slaw

8 JUMBO WINGS 13.99

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

IUMBO SHRIMP COCKTAIL 13.99

Cocktail Sauce

"MORE CHEESE" & BACON FRIES 14.99

Ranch Dressing

CHICKEN TENDERS 13.99

French Fries, BBQ Sauce

MOZZARELLA STICKS 13.99

Marinara Sauce

★ WOOD FIRED STEAKS

Served with a Side and Salad or Two Sides.



T BONE* 16 OZ. 29.99

NEW YORK STRIP* 14 OZ. 33.99 PORTERHOUSE* 22 OZ. 40.99

FILET MIGNON* 9 OZ. 40.99

BONELESS RIBEYE* 16 OZ. 38.99

GUS'S FAVORITE

CHOICE SIRLOIN* 8 OZ. 19.99

TOP SIRLOIN* 12 OZ. 24.99















Sautéed Mushrooms + 3.99 | Sautéed Onions + 3.99 Sautéed Mushrooms & Onions + 3.99 | Blue Cheese Crumbles + 3.99 Bacon + 2.99 | Cracked Black Peppercorn + 1.99 Cajun Seasoning + 1.99 | Colossal Onion Rings + 3.99

COMBINATIONS Served with a Side and Salad or Two Sides.

TOP SIRLOIN & GRILLED SHRIMP* 37.99

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

BABY BACK RIBS & CHICKEN BREAST 35.99

Half Rack Baby Back Ribs, 10 oz. Dijon Marinated Chicken Breast

THE BROWN DERBY FAMOUS

9 oz. Filet Mignon, 6 oz. Lobster Tail, Melted Butter

TOP SIRLOIN & BABY BACK RIBS* 37.99

12 oz. Top Sirloin, Half Rack Baby Back Ribs

SURF & TURF* MKT

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

ERBY FAVORITES Served with a Side and Salad or Two Sides.

SHISH KABOB* 12 OZ. 25.99 Wood-Fired Steak Tips, Dijon Marinated, Onions, Bell Peppers, Tomatoes, Rice Pilaf

MR. DERBY GROUND SIRLOIN* 14 OZ. 19.99

Wood-Fired, Sautéed Mushrooms, Sautéed Onions

CENTER CUT PORK CHOPS*

Wood-Fired, Dijon Marinated

Two 8 oz. Chops 23.99 One 8 oz. Chop 19.99

TENDER CUTS OF

FILET MIGNON* 10 OZ. 31.99

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

BABY BACK RIBS

Full Rack 28.99 Half Rack 21.99

Add Half Rack to Any Entrée Only + 15.99

GRILLED CHICKEN BREAST DINNER* 10 OZ. 23.99

Wood-Fired, Dijon Marinated, Rice Pilaf

MONTEREY CHICKEN BREAST 10 OZ. 25.99

Wood-Fired, Dijon Marinated, BBQ Sauce, Cheddar Cheese, Tomato, Scallion

Served with a Side and Salad or Two Sides

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

COLD WATER SALMON* 26.99

Wood-Fired, Rice Pilaf

JUMBO SHRIMP DINNER 24.99

Wood-Fired or Battered, Rice Pilaf

PARMESAN-CRUSTED COD 27.99

LOBSTER TAIL DINNER

Twin Tails 12 oz MKT Single Tail 6 oz. MKT Melted Butter

Served with Freshly Baked Rolls and Honey Butter. When sharing any Entrée Add a Salad and Side + 10.99

BROWN DERBY FABULOUS SUPER SALAD 9.99

Iceberg, Spinach, Carrot, Red Cabbage, Red Onions, Cucumbers, Hard Boiled Egg, Cheddar Cheese, Tomatoes, Croutons

CAESAR* 10.99

Romaine, Parmesan, Croutons, Hard Boiled Egg Add to Any Entrée + 4.99

GRILLED CHICKEN SALAD 19.99 Dijon Marinated, Choice of House or Caesar*

CHICKEN TENDER SALAD 19.99 Choice of House or Caesar*

A MODELL ATLANTIC

COLD WATER SALMON SALAD 24.99 Wood-Fired Salmon, Choice of House or Caesar*

IUMBO SHRIMP SALAD 19.99 Dijon-Marinated Wood-Fired Shrimp,

Choice of House or Caesar*

SIRLOIN STEAK SALAD* 19.99 Wood-Fired Steak, Choice of House or Caesar*

Add Blue Cheese Crumbles + 3.49



SIDES /A LA CARTE

SAUTÉED MUSHROOMS 3.99 SAUTÉED ONIONS 3.99

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 4.99

With Entree + 1.99

RICE PILAF 2.99

CRISPY FRENCH FRIES 3.99 APPLESAUCE 2.99

BLACK ANGUS BURGER* 1/2 POUND 15.99

Wood-Fired, Lettuce, Tomato, Onion, Pickle CHICKEN BREAST 10 OZ. 15.99

Wood-Fired, Dijon-Marinated, Lettuce, Tomato, Onion, Pickle





SANDWICH TOPPERS

Cheddar • American • Provolone + 1.99 Bacon +2.99 | Blue Cheese Crumbles + 3.49 Sautéed Mushrooms + 2.99 | Sautéed Onions + 2.99 Sautéed Mushrooms & Onions + 2.99 Cajun Seasoning 1.99 | Colossal Onion Rings + 3.99

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Parties of 6 or more are subject to a 20% gratuity.



ONLINE ORDERING AVAILABLE 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 9.99
Lettuce, Tomato, Onion, Pickle

TENDER STEAK ON A STICK 9.99

Juicy USDA Choice Steak Tips

FILET OF CHICKEN TENDERS 9.99
Served with BBQ Sauce

MACARONI & CHEESE 9.99



WHITE CHOCOLATE CRÉME BRULÉE 9.99

PREMIUM ICE CREAM 6.99

Ask Your Server for Selection

HOT FUDGE BROWNIE SUNDAE 9.99

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

NEW YORK STYLE CHEESECAKE 9.99

Ask About our Seasonal Dessert Selection!

BAGLEY

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

MEDINA

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

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 DINNERS

WEDDINGS ANNIVERSARIES BIRTHDAYS SHOWERS

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.



