



# DINE LA THREE COURSE LUNCH MENU

## \$45 PER PERSON

Available Thursdays and Fridays 11:30-4:00

## STARTERS

#### **ICEBERG WEDGE**

Heirloom Tomato | Red Onion | Candied Bacon | Blue Cheese | Chive

#### THE DERBY SALAD

Mixed Greens | Red Cabbage | Tomato | Cucumber | Carrot

## CAESAR SALAD

Romaine | Herbs Crouton | Parmesan

## FRENCH ONION SOUP

Derby Garlic Bread I Parmesan Gratin I Rich Beef Broth

#### CRISPY BRUSSELS SPROUTS

Parmesan Reggiano I Lemon

#### SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce

#### ENTREES

All Entrees served with your choice of side: Garlic Mashed Potatoes | Rice Pilaf | French Fries | Cous Cous

## PRIME RIB FRENCH DIP

Shaved Prime Rib | Provolone | Au Jus | French Roll | Side Creamed Horseradish

#### THE DERBY BURGER

Aged White Cheddar | Candied Bacon | Crispy Onions | BBQ Aioli | Brioche Bun

#### FILET MIGNON COBB

Chopped Lettuce | Tomato | Avocado | Bacon Green Onion | Egg | Blue Cheese Crumbles

## CALIFORNIA SHRIMP LOUIE

Avocado | Eggs | Mushrooms | Cucumbers | Tomato | 1000 Island

## CRISPY CHICKEN SANDWICH

Rosemary & Panko Crusted Chicken | Spicy Mayo | Provolone | Cabbage Slaw | Brioche Bun

#### PULLED BBQ BEEF SLIDERS

Braised BBQ Beef | Aioli | Cabbage Slaw | Brioche

#### UPGRADE YOUR ENTREE

Bleu Cheese Crust +4
Grilled or Scampi Shrimp +8
Oscar Style (Lump Crab, Bearnaise, Asaparagus)+24
Lobster Tail +60

## DESSERT OR DRINK

#### BREAD PUDDING

Vanilla Bread Pudding Whiskey Cream Sauce GERMAN CHOCOLATE CAKE

Toasted Coconut | Walnut | Caramel Sauce

#### CHEESECAKE

Almond Gharam Cracker Crust Fresh Berries

OR

SPECIALTY COCKTAIL

HOUSE WINE