



Hollywood Brown Derby Disney's Hollywood Studios Lunch/Dinner

Menu Date: November 2013

Appetizers

Portsmouth Lobster Bisque with crispy lobster ravioli and sherry gastrique \$11.00

Artisanal Cheeses - Champignon Brie, Midnight Moon Goat Cheese, Flora Nelle Blue Cheese with raisins on the vine, pear jelly and spiced pecans \$15.00

Blue Lump Crab Spring Rolls - snow crab claw and a Asian slaw with spicy miso aioli \$13.00

Crispy Phyllo Napoleon of Bleu Affine - with wild mushroom duxelles, grilled Portobello, golden chanterelles, and a fig reduction \$11.00

Andouille-crusted Prawn - over Black Diamond cheddar grits, wilted greens and ancho oil \$12.00

Bibb Lett drizzled with a peppercorn sweet onion dressing, cherry tomatoes, shaved radishes, and parmesan-seed frico \$11.00

Our Famous Cobb Salad - with finely chopped greens, turkey breast, egg, bacon, tomatoes, crumbled bleu cheese, avocado, chives and Cobb dressing - appetizer \$9.00; entree \$16.00

Entrees

All-Natural Herb-roasted Rack of Lamb over a buttermilk blue cheese corn pudding with a chianti and sweet onion reduction \$38.00

Sterling Silver Pork Chop - with smoked gouda and heirloom apple slaw served over potato hash with bacon, Napa cabbage, sweet peppers and a cider jus \$33.00

Scotch Maple-Glazed Loch Duart Salmon over beluga lentils, topped with a local fennel and citrus salad \$35.00

Duck Two Ways - sautéed confit with Swiss chard over an herb and goat cheese polenta cake finished with a pan-seared maple bourbon duck magret with a sun-dried cherry sauce \$36.00

Noodle Bowl - with Wok-fried Coconut Tofu, Soy Beans, Sugar Snap Peas, Bok Choy, and Shiitake Mushrooms in a Red Curry Broth \$29.00

Seafood Cioppino - sautéed white shrimp, Prince Edward Island mussels, and a pan-seared fennel-dusted black grouper over orzo pasta with a cioppino broth \$33.00

Ashley Farms Free-range Breast of Chicken - served over house-made spiced chorizo, yellow plantain hash, and an avocado and heirloom tomato puree \$30.00

Charred-glazed Filet of Beef - with a red wine reduction, topped with a cabernet and roasted shallot butter, over white truffle oil wild forest mushroom mashed potato, sautéed haricot verts \$43.00

Desserts

Chocolate Three Ways - Praline Milk Chocolate Cream, crunchy ganache and orange-chocolate mousse \$9.00

Banana White Chocolate Toffee Tower - on Cocoa-Almond Cookie and Bananas Foster \$9.00





Hollywood Brown Derby Disney's Hollywood Studios Lunch/Dinner Page 2 of 2

Double Vanilla Bean Crème Brulee - with Dark Chocolate-dipped Biscotti \$8.00

Warm Seasonal Fruit Cobbler - with Crème Fraiche and Orange Blossom Honey \$7.00

Strawberry Champagne Cheesecake with macerated strawberries and dark chocolate caviar crisps \$9.00

Grapefruit Cake - Light Layers of Yellow Cake with fresh Grapefruit-Cream Cheese Icing \$8.00

Kids' Menu

For Guests 9 and under

Appetizers

Chicken Noodle Soup \$3.00

Chopped Salad - with tomato, cucumbers and carrots \$3.00

Celery and Carrot "Dippers" with ranch dressing \$3.00

Mickey Check Meals

(served with choice of small low-fat milk or small water)

Grilled Black Grouper - with oven-roasted red skin potatoes and steamed broccoli. Dessert: Fruit Cup. \$14.00

Grilled Breast of Chicken - with oven-roasted red skin potatoes, steamed carrots and broccoli. Dessert: Fruit Cup. \$12.00

Whole Grain Penne Pasta with marinara sauce served with b and carrots. Dessert: Fruit Cup. \$11.00

All Entrees served with choice of small low-fat milk, small water, or small apple juice

French fries and soft drinks may be substituted upon request

Entrees

Grilled Cheese on Whole Wheat Bread - with sliced apples \$6.00

Hot Dog - with baked potato chips \$6.00

Fried Fish Sticks - with red skin potatoes, broccoli and carrots \$11.00

Desserts

Fresh Fruit Cup - with mango ice \$3.00

Hidden Treasures - Vanilla ice cream, Oreo cookie crumbles, gummy worms and a fresh-baked chocolate cookie \$4.00

Strawberry and Yogurt Parfait - with granola \$3.00

