

The Derby

RESTAURANT

» SHAREABLES «

-  **CENTURY MILE STEAK BITES** _____ 17.5
Petite tender beef, buttermilk marinated, seasoned rice flour & sriracha aioli
-  **VEGETARIAN SPRING ROLLS** _____ 14.5
Crispy pastry, Asian vegetables & garlic chili plum sauce
- MINI PRIME RIB STUFFED YORKSHIRE PUDDING** 18
Seasoned shaved prime rib, mini-Yorkshire puddings, mashed potato, red wine gravy, horseradish sour cream aioli drizzle
-  **SPINACH & ARTICHOKE DIP** _____ 18.5
Creamy house made spinach & artichoke dip, baked golden grilled flatbread triangles
Add garlic sautéed shrimp 7.5
-  **BANG BANG SHRIMP** _____ 16
Jumbo shrimp buttermilk marinated, seasoned rice flour & sriracha sweet chili aioli drizzle

SOUPS & GREENS

- SOUP OF THE MOMENT** _____ CUP/BOWL 5 | 7.5
Add grilled garlic focaccia bread 2.5
- CENTURY MILE SIGNATURE WONTON SOUP** _____ 19.5
Locally made pork & water chestnut wontons, jumbo shrimp, chicken breast & Asian style vegetables
- CAESAR SALAD** _____ SMALL/LARGE 11 | 14
Crisp romaine lettuce, house made croutons, shaved parmesan cheese & house made Caesar dressing
Add grilled chicken breast, crispy chicken, sautéed jumbo shrimp or grilled teriyaki glazed salmon fillet 7.5 (each)  **NO CROUTONS
NO CRISPY CHICKEN
NO TERIYAKI GLAZE**
-  **BABY GREEN SALAD** _____ SMALL/LARGE 8 | 10
 Tender hand harvested leafy greens, heirloom cherry tomatoes, English cucumbers, shaved red onion & matchstick carrots
Served with your choice of house made dressings:
Balsamic & Wildflower honey vinaigrette, Serrano chili lime & agave vinaigrette, Greek yogurt lemon dressing or Japanese inspired sesame
-  **BABY SPINACH WITH SEASONAL BERRIES** 16.5
Baby spinach, fresh seasonal berries, crumbled goat cheese & pecans, strawberry balsamic vinaigrette

MAINS

- MILE GLAZED MEATLOAF** _____ 28
Traditional style individual meatloaf. Alberta ground beef, house blend cheeses, traditional seasonings, topped with a maple balsamic ketchup glaze. Served with roasted garlic red skin mashed potatoes, market vegetables & an onion pan gravy
- HAND-BATTERED FISH & CHIPS** _____ 17.5 | 24 ^{1PC / 2PC}
House made beer batter, cod fillets, Century Mile fries, coleslaw & tartar sauce
- NEW YORK STEAK** _____ 45
A hand cut 10oz Alberta beef striploin charbroiled to your liking, loaded potato puffs & chef's choice of market vegetables. Finished with a herb & Bleu Benedictin butter & smoked sea salt
- MAPLE GLAZED SALMON FILLET** _____ 36
Grilled salmon fillet, topped with granulated maple syrup & bruleed, finished with maple & Canadian whiskey whipped butter, Boursin infused roasted garlic red skinned mashed potato & chef's choice of market vegetables
- CENTURY MILE PORK SIDE RIBS** _____ 33.5 ^{HALF RACK}
Memphis style dry rub & mop, slow baked, flame grill finished. Served with fried Redneck smashed baby potato & chef's choice of market vegetables

BOWLS

- CENTURY MILE SIGNATURE GINGER BEEF** _____ 23
Petite tender beef, house made ginger sauce, Asian vegetables & your choice of steamed noodles or jasmine rice
- BRAISED BEEF STUFFED RAVIOLI** _____ 28
Braised beef stuffed fresh pasta raviolis, pan fried with roasted garlic olive oil, red wine infused beef broth sauce & garlic confit. Finished with shaved parmesan, garlic grilled locally baked focaccia bread, & locally grown basil micro greens
- SALMON TERIYAKI BUDDHA BOWL** _____ 17.5
Grilled teriyaki glazed salmon fillet, marinated edamame beans, matchstick carrots, julienne cucumber, shaved red radish & sliced avocado. Finished with sesame oil, seeds & a house made sweet soy sauce. Served on top of jasmine rice
- TUNA POKE** _____ 21.5
Marinated Yellow Fin tuna, fresh diced mango, avocado, matchstick carrots, marinated English cucumbers, baby greens & jasmine rice
- KOREAN BBQ CHICKEN** _____ 18.5
Battered marinated chicken breast, house made ginger garlic & chili sauce, Asian vegetables & your choice of steamed noodles or jasmine rice



VEGETARIAN



GLUTEN-FRIENDLY

Please advise your server of any food allergies or concerns. Every effort will be made to accommodate allergies, however, we cannot guarantee any product will not have traces of allergens. Prices do not include GST & gratuity. 18% gratuity added to groups of 8 or more.

SANDWICHES & MORE

Served with your choice of Century Mile fries, soup of the moment, or side baby green salad
Substitute side Caesar salad, yam fries, or onion rings 3.5
Upgrade to poutine style fries 5.5

MEDITERRANEAN CHICKEN CLUB 25


Grilled parmesan crusted chicken breast, grilled garlic focaccia bread, prosciutto, provolone cheese, arugula, balsamic glaze drizzle & pesto mayonnaise

GENOVESE STYLE GRILLED CHEESE 23.5

Locally baked fresh focaccia bread, pesto aioli, house made San Marzano tomato sauce, filled with grilled prosciutto, fontina & provolone cheeses. Baby arugula dressed with roasted garlic olive oil, kosher salt & coarse ground black pepper

QUESADILLA 22

House cheese blend, diced tomatoes, green onions, sliced jalapenos & diced bell peppers
Served with salsa & sour cream


Add taco chicken, taco beef, extra cheese, or guacamole 4 (each)  **NO TACO CHICKEN
NO TACO BEEF**

DERBY BURGERS

All burgers served with beefsteak tomatoes, lettuce, shaved red onions, mayonnaise & hamburger cut dill pickle coins on a garlic grilled locally baked brioche bun

Charbroiled 6oz beef patty 19

Charbroiled 5oz chicken breast 21

 Grilled 4oz Impossible plant-based patty 21

Add your favorite toppings

Cheddar cheese, Swiss cheese, provolone cheese 2 (each)
Sautéed mushrooms, bacon 2.5 (each)

Upgrade to applewood smoked cheddar, Fontina cheese, prosciutto 3 (each)

Add your favorite sauces

Buffalo ranch, honey sriracha aioli, Memphis style house BBQ 1.5 (each)
Upgrade to pesto mayonnaise 2

FLATBREADS

Add a side Caesar salad 6.5
Add a side of Century Mile Fries 6
Add a side of yam fries or onion rings 7.5

GRILLED STEAK FLATBREAD 26.5

Mediterranean style flatbread, grilled steak, whipped Boursin garlic & herb cheese, shaved red onion, heirloom tomato halves, applewood smoked cheddar, fontina cheese & dressed arugula with a horseradish sour cream aioli

TUSCAN CHICKEN FLATBREAD 21

Mediterranean style flatbread, marinated fresh chicken breast, pesto aioli, sundried tomatoes, mixed sweet peppers & red onion, roasted garlic, house cheese blend, arugula finished with a balsamic drizzle

PEROGY FLATBREAD 20

Mediterranean style flat bread, chipotle ranch, sour cream, potato coins, crispy bacon lardon, scallions, house blend cheese, locally produced micro green garnish

THE LOUNGE M E N U

» SHAREABLES «

POUND OF CHICKEN WINGS _____ 20

Plain, salt & pepper, buffalo ranch, hot or honey garlic
Served with vegetables & buttermilk bacon ranch dip

(G) NO HONEY GARLIC

(V) NACHOS FOR ONE _____ 14.5

House cheese blend, diced tomatoes, green onions, sliced jalapenos & diced bell peppers. Served with salsa & sour cream
Add taco chicken, taco beef, extra cheese or guacamole **4 (each)**

**(G) NO TACO CHICKEN
NO TACO BEEF**

BONELESS GARLIC PORK LOIN BITES _____ 13.5

Seasoned rice flour & honey sriracha aioli

JALAPENO POPPERS _____ 18

Open flame charred fresh jalapenos, stuffed with cheddar, Velveeta and spicy queso cheeses, tomatoes & mild green chilis, with chopped bacon. Breaded with panko & fried golden, served with salsa verde crema for dipping

TORPEDO SHRIMP _____ 14

Golden fried panko breaded shrimp, Hibachi sauce dip

SOUPS & SALADS

SOUP OF THE MOMENT _____ CUP/BOWL 5 | 7.5

Add grilled garlic focaccia bread 2.5

CENTURY MILE SIGNATURE WONTON SOUP _____ 19.5

Local made pork and water chestnut wontons, jumbo shrimp, chicken breast & Asian style vegetables

CAESAR SALAD _____ SMALL/LARGE 11 | 14

Crisp romaine lettuce, house made croutons, shaved parmesan cheese & house made Caesar dressing
Add grilled chicken breast, crispy chicken, sautéed jumbo shrimp or grilled teriyaki glazed salmon fillet **7.5 (each)**
Add grilled garlic focaccia bread 2.5

**(G) NO CROUTONS
NO CRISPY CHICKEN
NO TERIYAKI GLAZE**

(V) BABY GREEN SALAD _____ SMALL/LARGE 8 | 10

Tender hand harvested leafy greens, heirloom cherry tomatoes, English cucumbers, shaved red onion & matchstick carrots
Served with your choice of house made dressings:
Balsamic & wildflower honey vinaigrette, Serrano chili lime & agave vinaigrette, Greek yogurt lemon dressing or Japanese inspired sesame

(V) BABY SPINACH WITH SEASONAL BERRIES 16.5

Baby spinach, fresh seasonal berries, crumbled goat cheese & pecans, strawberry balsamic vinaigrette

SANDWICHES & MORE

Served with your choice of Century Mile fries, soup of the moment, or side baby green salad
Substitute side Caesar salad, yam fries, or onion rings **3.5**
Upgrade to poutine style fries **5.5**

FRENCH DIP 20

Slow roasted AAA Alberta beef, locally baked grilled garlic torpedo roll & au jus

Upgrade to Philly style with grilled mixed bell peppers & onions with provolone cheese **3.5**

MODERN CLUB HOUSE 18.5

Served on your choice of locally baked white, whole wheat, or rustic sourdough bread, smoked turkey breast, bacon, cheddar cheese, beefsteak tomatoes, iceberg lettuce & mayonnaise

CAROLINA STYLE PULLED PORK SANDWICH 24.5

House made confit slow roasted pork shoulder pulled, house BBQ sauce, garlic grilled house made jalapeno & cheddar biscuit topped with Carolina red slaw

CRISPY COD PO' BOY 20.5

House made hand dipped beer battered cod fillet, garlic grilled locally baked torpedo roll, Century Mile comeback sauce, lettuce, beefsteak tomatoes, dill pickle coins

CRISPY CHICKEN STRIPS 19

Golden deep fried breaded chicken breast strips, served with buffalo ranch for dipping

STEAK FRITES 27.5

A hand cut 8oz Alberta beef striploin charbroiled to your liking & grilled garlic focaccia bread, served with Century Mile fries
Add sautéed mushroom **2.5**
Add Sautéed shrimp **7.5**

DERBY BURGERS

All burgers served with beefsteak tomatoes, lettuce, shaved red onions, mayo & hamburger cut dill pickle coins on a garlic grilled locally baked brioche bun

Charbroiled 6oz beef patty **19**

Charbroiled 5oz chicken breast **21**

(V) Grilled 4oz Impossible plant-based patty **21**

Add your favorite toppings
Cheddar cheese, Swiss cheese **2 (each)**
Sautéed mushrooms, bacon **2.5 (each)**

Add your favorite sauces

Buffalo ranch, honey sriracha aioli, Memphis style house BBQ **1.5 (each)**



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