



The Paddock Restaurant has been a landmark at PBKC since 1969. Under the direction of Chef Alfred La Grange and later, Chef Pierre Delos, the Paddock Room became famous for its fine cuisine. Now, under the leadership of Chef Wanyou Laurent, we continue the tradition of exceptional dining that has made the Paddock Restaurant a Palm Beach Classic for over 50 years.

Appetizers

- JUMBO SHRIMP COCKTAIL \$17
- JUMBO LUMP CRAB MEAT COCKTAIL \$21
- BREADED MOZZARELLA \$12
- SEARED AHI TUNA \$17
- CHEESEBURGER SLIDERS \$13

Soups

ROONEY'S OLD IRISH ALE BEER CHEESE SOUP \$8

ONION SOUP GRATINÉE \$8

red and white onions, baby swiss

SOUP DU JOUR \$7

your choice of two fresh soups daily

Breakfast

PADDOCK SCRAMBLER \$12

served with choice of toast

FRENCH TOAST \$12

served with bacon or sausage and two eggs any style

POACHED EGGS WITH ASPARAGUS \$14

served with choice of hashbrowns, home fries, or fruit (\$2 upcharge)

CALIFORNIA OMELET \$13

Egg white omelet with tomatoes, avocado, and goat cheese served with choice of hashbrowns, home fries, or fruit (\$2 upcharge)

Salads

additions: chicken \$7, steak \$10, shrimp \$11, mahi mahi \$11, and salmon \$16

PADDOCK SALAD \$25

iceburg lettuce, endive, tomato, onion, watercress, boiled egg, fresh jumbo lump crabmeat with house italian

SLICED TOMATO & BUFFALO MOZZARELLA \$11

basil oil balsamic vinaigrette

CAESAR SALAD \$10

GREEK SALAD \$13

heart blend salad mix, mixed olives, roasted red pepper, red onion, pepperoncini, feta cheese, greek vinaigrette

THE CHEF SALAD \$13

julienne turkey breast, ham, swiss cheese, cheddar cheese, tomato, and egg

BEET SALAD \$14

arugula, spinach, roasted red pear, beets, walnuts, and goat cheese with raspberry vinaigrette

Sandwiches & Wraps

french fries, potato salad, vegetable du jour, or coleslaw
Premium sides (\$2) – side salad, fruit, sweet potato fries, broccoli, asparagus, and sautéed spinach

BRASSERIE BURGER \$16

lettuce, tomato, onion, and choice of cheese

GRILLED MAHI SANDWICH \$17

served with lettuce, tomato and tartar sauce

CALIFORNIA CHICKEN SANDWICH \$15

grilled chicken breast, garlic aioli, avocado, shaved red onion, goat cheese and arugula

THE DELI BOARD SANDWICH \$15

roast beef, turkey, ham, or tuna

VENICE HOT GRINDER \$16

salami, capicola, pepperoni, roasted red pepper, tomato and fresh mozzarella on a toasted focaccia basil roll

PADDOCK CLUB \$16

turkey, ham, american cheese, bacon, tomato, lettuce

PADDOCK STEAK SANDWICH \$20

grilled 8 oz. steak on a toasted focaccia basil hoagie roll with pepper jack cheese, grilled onions, roasted red peppers, tomato and caribbean sauce

PHILLY CHEESE STEAK \$17

thinly sliced steak, provolone cheese, onions on an italian hoagie roll

LOBSTER ROLL \$26

Pasta

SAUTÉED CHICKEN \$17

served with broccoli, sundried tomatoes and garlic over penne

PASTA CARBONARA \$16

linguini, peas and bacon in garlic cream sauce

PRIMAVERA FETTUCCINE \$13

spinach fettucini, snow peas, zucchini, squash, sundried tomatoes, carrots in garlic and oil sauce

From the Land

PRIME RIB OF BEEF AU JUS \$30

FILET MIGNON \$45

usda prime

TOMAHAWK RIBEYE \$90

32 oz. topped with melted blue cheese and tobacco onions

PORK CHOPS \$25

thick center cut char broiled chops served with cranberry chutney

ADDITIONS:

jumbo lump crab \$17 lobster tail \$19

From the Sea

GRILLED FILET OF SALMON \$24

MAHI MAHI \$20

TWIN TAIL LOBSTER - M

ALL ENTRÉES ARE SERVED WITH:

french fries, baked potato, rice, or vegetable du jour
Sautéed mushrooms or onions \$6

If you don't see what you want, please ask. If we can accommodate, we will!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
DOM PERIGNON, FRANCE.....		\$300
CHANDON BRUT.....	\$15	
LOUIS ROEDERER CRISTAL.....		\$400

WHITE WINES

CHARDONNAY, CHATEAU STE. MICHELLE, COLUMBIA VALLEY, WASHINGTON STATE.....	\$11	\$40
PINOT GRIGIO, SANTA MARGHERITA, ITALY.....	\$12	\$44
MOSCATO, JACOB'S CREEK, AUSTRALIA.....		\$40
DECOY CHARDONNAY.....	\$12	\$44
SAUVIGNON BLANC "DECOY".....	\$12	\$44
SAUVIGNON BLANC TWOMEY.....		\$50

ROSÉ WINES

CHATEAU D'ESCLANS WHISPERING ANGEL ROSÉ PROvence.....		\$60
THE BEACH BY WHISPERING ANGEL ROSÉ.....	\$12	\$45

RED WINES

CABERNET SAUVIGNON, GROTH, OAKVILLE, NAPA VALLEY.....		\$135
DECOY CABERNET.....	\$14	\$50
KATHERYN HALL "NAPA CAB".....		\$85
DUCKHORN MERLOT NAPA.....		\$125
RODNEY STRONG.....	\$11	\$40
MEIOMI PINOT NOIR.....	\$13	\$50
PINOT NOIR, ERATH, OREGON.....		\$45
PINOT NOIR - DECOY.....	\$12	\$43
PINOT NOIR WALT.....		\$62

DRAFT BEER

BUD LIGHT \$5 SEASONAL \$6 CIGAR CITY – JAI ALAI \$6 STELLA ARTOIS \$6

BOTTLES & CANS

DOMESTIC: BUD LIGHT, BUD LIGHT SELTZER, BUDWEISER, COORS LIGHT, MICHELOB ULTRA, MILLER LITE, YUENGLING \$6
 IMPORT: CORONA, CORONA LIGHT, HEINEKEN, HEINEKEN ZERO \$7



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