



THE PADDOCK RESTAURANT has been a landmark at the Palm Beach Kennel Club 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.

## COCKTAILS

**PADDOCK MARTINI - \$11**

*jameson and sweet vermouth*

**PBKC PARI "MULE" TUEL - \$9**

*vodka, lime juice, simple syrup, and ginger beer*

**THE GREYHOUND - \$9**

*vodka and grapefruit juice*

**RHONDA'S 36 - \$9**

*bourbon, lemon juice, and honey*

Pat C Rendezvous, affectionately known as "Rhonda", gained attention in 1994 for breaking the World Record for Consecutive Victories winning 36 races.

## BEER

### *Bottled:*

BUD - \$5.00

BUD LT- \$5.00

MILLER LT- \$5.00

CORONA - \$5.50

CORONA LT - \$5.50

COORS LT - \$5.00

HEINEKEN - \$5.50

HEINEKEN LT- \$5.50

HEINEKEN 0- N/A - \$5.50

MICHELOB ULTRA - \$5.00

YUENGLING - \$4.25

### *Draft:*

BUD - \$4.00

BUD LT - \$4.00

MICHELOB ULTRA - \$4.00

STELLA ARTOIS - \$5.50

## DINNER

### *Soups*

**ROONEY'S OLD IRISH ALE BEER CHEESE SOUP - \$7**

**ONION SOUP GRATINÉE - \$7**

*red and white onions, baby swiss*

**SOUP DU JOUR - \$6**

*your choice of two fresh soups daily*

### *Salads*

**CAESAR SALAD - \$8**

**WITH CHICKEN - \$11**

**GREEK SALAD - \$16**

*served with 6oz sliced top sirloin, heart blend salad mix, mixed olives, roasted red pepper, red onion, pepperoncini, feta cheese, greek vinaigrette*

**LETTUCE WEDGE - \$10**

*iceberg lettuce, bleu cheese, chopped bacon, tomato*

### *From the Land*

**STEAK FRITES - \$43**

*usda prime new york strip, bearnaise sauce or café de paris butter, rosemary shoestring fries*

**FILET MIGNON - \$48 / PETITE CUT \$43**

*usda prime, bordeaux sauce*

**CHICKEN SCALOPPINI - \$26**

*artichokes, capers, sun dried tomatoes, white wine butter sauce*

**PORK CHOPS - \$29**

*thick center cut char broiled chops served with cranberry chutney*

**BRASSERIE BURGER - \$11**

*smoked bacon, cheddar cheese, mushrooms*

### *From the Sea*

**CATCH OF THE DAY - M**

**SNAPPER FRANCAISE - \$24**

*white wine lemon butter sauce*

**GRILLED FILET OF WILD SALMON - \$26**

**ROONEY'S BEER BATTERED FISH AND CHIPS - \$17.95**

### *Pasta*

**PENNE BOLOGNESE - \$24**

**LOBSTER RAVIOLI - \$26**

*blush tarragon tomato sauce*

### *Sides*

**FRENCH FRIES, BAKED POTATO, BROCCOLI AND ASPARAGUS**

*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.



*Enjoy 20% Off Select Wines*

**CHAMPAGNE & SPARKLING WINES**

BIN NO.		GLASS	BOTTLE
400	DOM PERIGNON, FRANCE .....		\$260
401	VEUVE CLICQUOT, YELLOW LABEL, FRANCE.....		\$95
402	MOET ET CHANDON, IMPERIAL, FRANCE.....		\$85
403	PERRIER JOUET, "FLOWER BOTTLE", FRANCE.....		\$235
404	CHANDON BRUT, NAPA .....		\$55
405	MOET ET CHANDON, IMPERIAL, FRANCE (SPLIT) .....	\$22	
406	FREIXENET CORDON NEGRO, SPAIN (SPLIT) .....	\$8	
407	LOUIS ROEDERER CRISTAL .....		\$300

**WHITE WINES**

106	CHARDONNAY, ROBERT MONDAVI, NAPA VALLEY .....		\$52
107	CHARDONNAY, CHATEAU STE. MICHELLE, COLUMBIA VALLEY, WASHINGTON STATE .....	\$10	\$36
120	SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY .....		\$70
152	SAUVIGNON BLANC, CROSSINGS, MARLBOROUGH, NEW ZEALAND.....		\$38
153	RIESLING, TRIMBACH, ALSACE, FRANCE .....		\$60
154	PINOT GRIGIO, SANTA MARGHERITA, ITALY .....	\$15	\$60
155	PINOT GRIGIO, BARONE FINI, VALDADIGE, ITALY .....		\$30
160	MOSCATO, JACOB'S CREEK, AUSTRALIA .....		\$28
165	FERGUSON CREST, VIOGNIER .....		\$45

**ROSÉ WINES**

301	WHITE ZINFANDEL, BERINGER, NAPA VALLEY .....	\$7	\$26
302	CHATEAU D'ESCLANS WHISPERING ANGEL ROSE PROVENCE.....		\$62
303	JL COLOMBO COTE BLEUE ROSE .....		\$40
304	MINUTY M ROSE.....		\$90

**RED WINES**

200	CABERNET SAUVIGNON, SIMI, ALEXANDER VALLEY .....		\$65
250	CABERNET SAUVIGNON, GROTH, OAKVILLE, NAPA VALLEY .....		\$125
251	CABERNET SAUVIGNON, STEWART, NAPA VALLEY .....		\$116
201	CABERNET SAUVIGNON, BERINGER FOUNDERS ESTATE .....	\$7	\$26
209	MERLOT, BLACKSTONE, WINEMAKER SELECT, CALIFORNIA .....		\$30
211	DUCKHORN MERLOT NAPA.....		\$125
220	BLEND, MÉNAGE A TROIS, CALIFORNIA .....		\$30
241	BLEND, HOB NOB "WICKED", VIN DU PAYS, FRANCE .....		\$28
226	PINOT NOIR, ESTANCIA, MONTEREY ESTATE .....		\$42
227	PINOT NOIR, ERATH, OREGON .....		\$45
228	MEIOMI PINOT NOIR .....		\$55
233	SHIRAZ, YELLOW TAIL RESERVE .....		\$26
234	MALBEC, RUTA 22, PATAGONIA, ARGENTINA .....		\$35
235	CHATEAU BONNET, BORDEAUX, FRANCE .....		\$34
240	RUFFINO CHIANTI, SUPERIORE .....		\$35
245	FERGUSON CREST, FERGALICIOUS.....		\$60
246	FERGUSON CREST, SYRAN.....		\$52