



DINNER

The Paddock Restaurant has been a landmark at 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.

Appetizers

- JUMBO SHRIMP COCKTAIL \$17
- JUMBO LUMP CRAB MEAT COCKTAIL \$17
- ESCARGOT EN CROUTE \$12
- BREADED MOZZARELLA \$12
- IMPORTED SMOKED SALMON \$14
- SEARED AHI TUNA \$16
- TWO JUMBO STUFFED SHRIMP \$18

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

PADDOCK SALAD \$19

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

SLICED TOMATO & BUFFALO MOZZARELLA \$10

Basil oil balsamic vinaigrette

BIG GREEN SALAD \$8

Tomatoes, carrots, mushrooms, radishes, sprouts, cucumbers, red onions

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

SPINACH SALAD \$13

baby spinach, egg wedges, walnut pieces, red onions, tomato with walnut vinaigrette

From the Land

STEAK FRITES \$43

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

PRIME RIB OF BEEF AU JUS \$29

KING CUT \$34

FILET MIGNON \$48 • PETITE CUT \$43

usda prime, bordeaux sauce

TOMAHAWK RIBEYE \$90

32 oz. topped with melted blue cheese and tobacco onions

BAKED HALF CHICKEN \$22

Corn bread stuffing, chicken voloute

GOLDEN BREAST OF CHICKEN "ALFRED" \$21

supreme sauce, sautéed mushrooms

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

ADDITIONS

jumbo lump crab \$17

lobster tail \$19

stuffed shrimp \$18

From the Sea

CHILEAN SEABASS - M

broiled, blackened, grilled or francaise

SNAPPER FRANCAISE \$24

white wine lemon butter sauce

JUMBO STUFFED SHRIMP \$27

crabmeat stuffing, white wine cream sauce

JUMBO LUMP CRAB CAKE \$27

pan seared, creole mustard sauce

GRILLED FILET OF SALMON \$26

GROUPER PICCATA - M

ROONEY'S BEER BATTERED FISH AND CHIPS \$26

SWEET POTATO CRUSTED SALMON \$27

drizzled with dill sauce

LOBSTER RAVIOLI \$26

blush tarragon tomato sauce

ALL ENTRÉES ARE SERVED WITH:

FRENCH FRIES, BAKED POTATO, RICE, OR VEGETABLE DU JOUR

Additional Sides

CREAMED SPINACH \$9

SWEET POTATO \$5

BROCCOLI \$7

ASPARAGUS \$9

SAUTEED 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.



Enjoy 20% Off Select Wines

CHAMPAGNE & SPARKLING WINES

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

WHITE WINES

107	CHARDONNAY, CHATEAU STE. MICHELLE, COLUMBIA VALLEY, WASHINGTON STATE.....	\$10	\$36
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 ROSÉ PROVENCE.....		\$62
303	JL COLOMBO COTE BLEUE ROSÉ.....		\$40
304	MINUTY M ROSÉ.....		\$90
305	THE PALMS BY WHISPERING ANGEL ROSÉ.....		\$46

RED WINES

250	CABERNET SAUVIGNON, GROTH, OAKVILLE, NAPA VALLEY.....		\$125
201	CABERNET SAUVIGNON, BERINGER.....	\$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
240	RUFFINO CHIANTI, SUPERIORE.....		\$35

