



we continue the tradition of exceptional dining that has made the Paddock Restaurant a Palm Beach Classic for over 50 years.

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,

Appetizers

- JUMBO SHRIMP COCKTAIL \$17
- JUMBO LUMP CRAB MEAT COCKTAIL \$21
- BREADED MOZZARELLA \$12
- SEARED AHI TUNA \$17
- CHEESEBURGER SLIDERS \$13
- WINGS AND FRIES \$14
- CHICKEN QUESADILLA \$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

CHILI \$8

Breakfast

PADDOCK SCRAMBLER \$12
Scrambled eggs with ham, peppers and onions over hashbrowns topped with cheddar jack cheese served with choice of toast

FRENCH TOAST \$12
served with bacon or sausage and two eggs any style

TWO EGGS ANY STYLE \$11
served with bacon or sausage and choice of toast and side

BUILD YOUR OWN OMELET \$13
choose two: red pepper, onion, tomato, mushroom and spinach
\$2 upcharge: broccoli or avocado
choose one: ham, sausage and bacon
choose one: american, provolone, pepper jack, cheddar and goat
served with choice of toast and side

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, and sautéed spinach

BRASSERIE BURGER \$15
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

HOME ON THE RANCH WRAP \$13
grilled chicken breast, bacon, lettuce, onions, tomatoes, ranch dressing, swiss and cheddar jack wrapped in a flour or cheese jalapeño tortilla

THE DELI BOARD SANDWICH \$15
roast beef, turkey, ham, tuna, liverwurst, pastrami, salami, capicola

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
shaved prime rib, provolone cheese, onions on an italian hoagie roll

Pasta

SAUTÉED CHICKEN \$17
served with broccoli, sundried tomatoes and garlic over penne

PASTA CARBONARA \$16
linguini, peas and bacon in garlic cream sauce

FETTUCCINE ALFREDO
WITH CHICKEN \$15 OR SHRIMP \$20

PRIMAVERA FETTUCCINE \$13
spinach fettucini, snow peas, zucchini, squash, sundried tomatoes, carrots in garlic and oil sauce

Entrées

PRIME RIB OF BEEF AU JUS \$30

NY STRIP STEAK \$40

CHICKEN PLATTER \$15
grilled or blackened

PORK CHOPS \$25
thick center cut char broiled chops served with cranberry chutney

CATCH OF THE DAY \$18
mahi mahi, snapper, or salmon

ALL ENTRÉES ARE SERVED WITH TWO SIDES:
french fries, potato salad, cole slaw, broccoli, rice, or vegetable du jour
sweet potato fries, fruit, side house or caesar salad \$2 upcharge

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.....		\$350
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
BOND WINES - MELBURY, QUELLA, ST. EDEN, VECINA, & PLURIBUS.....		\$1000

DRAFT BEER

MICHELOB ULTRA \$5 SEASONAL \$6 BIG KONA.... \$6 STELLA ARTOIS \$6

BOTTLES & CANS

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

