



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

RHONDA'S 36 - \$9

bourbon, lemon juice, and honey

PBKC PARI "MULE" TUEL - \$9

vodka, lime juice, simple syrup, ginger beer

THE GREYHOUND - \$9

vodka and grapefruit juice

PADDOCK MARTINI - \$11

jameson and sweet vermouth

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.

LUNCH

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

Breakfast

CREATE YOUR OWN OMELET - \$10

onions, peppers, tomato, bacon, american, swiss or cheddar cheese

Salads

THE CHEF SALAD - \$12

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

CAESAR SALAD - \$8

WITH CHICKEN - \$11

Sandwiches & Wraps

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR HOMEMADE CHIPS

BRASSERIE BURGER - \$11

smoked bacon, cheddar cheese, mushrooms

GRILLED FISH SANDWICH - \$15

served with lettuce, tomato and tartar sauce

GRILLED CHICKEN SANDWICH - \$10

grilled chicken breast, lettuce, tomato, onion

THE DELI BOARD SANDWICH - \$10

turkey, ham, or tuna

TUNA WRAP - \$9

lettuce, tomato, and onions

Platters

CATCH OF THE DAY - \$15

blackened or grilled served with jasmine rice and vegetable du jour

CHICKEN TENDERS & FRIES - \$11