



LUNCH

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.

Soups & Starters

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

BREADED MOZZARELLA \$12

JUMBO SHRIMP COCKTAIL \$17

COLOSSAL LUMP CRAB MEAT COCKTAIL \$17

IMPORTED SMOKED SALMON \$15

SEARED AHI TUNA \$17

Breakfast

CREATE YOUR OWN OMELET \$10

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

EYE OPENER \$8

two eggs any style, two strips of bacon, and two buttermilk pancakes

PADDOCK BREAKFAST SCRAMBLE \$8

scrambled eggs with onions, peppers, ham, jack and cheddar cheese served over hash browns

FRENCH TOAST \$8

ADD STRAWBERRY TOPPING \$10.50

TWO EGGS ANY STYLE \$7

bacon, ham, or sausage and toast

Salads

SLICED TOMATO & BUFFALO MOZZARELLA \$10

basil oil balsamic vinaigrette

LETTUCE WEDGE \$10

iceberg lettuce, bleu cheese, chopped bacon, tomato

THE CHEF SALAD \$12

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

CAESAR SALAD \$8 WITH CHICKEN \$11

FROM THE GROVES \$13

medley of fresh fruits, your choice of cottage cheese, frozen yogurt, or cheese cubes

COBB SALAD \$14

grilled chicken breast, diced tomatoes, blue cheese bacon, black olives, avocado on mixed greens with vinaigrette

GREEK SALAD \$16

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

BIG DODGE SALAD \$8 ADD TUNA SALAD \$12

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

ASIAN CHICKEN SALAD \$12

grilled chicken breast tossed in mixed green lettuce, citrus sections, roasted peanuts, cherry tomato, onions

COLOSSAL CRAB SALAD \$19

iceberg lettuce, endive, tomato, onion, watercress, boiled egg, fresh colossal lump crabmeat

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.



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Sandwiches & Wraps

served with your choice of french fries, fruit cup, coleslaw, or potato salad

BRASSERIE BURGER \$11

smoked bacon, cheddar cheese, mushrooms

GRILLED CHICKEN SANDWICH \$10

grilled chicken breast, lettuce, tomato, onion

PHILLY CHEESE STEAK \$10

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

GRILLED FISH SANDWICH \$15

served with lettuce, tomato and tartar sauce

THE DELI BOARD SANDWICH \$10

roast beef, turkey, ham, tuna, salami, or liverwurst

CLASSIC BLT \$9

PADDOCK CLUB \$9

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

TURKEY WRAP \$9

turkey, cheddar cheese, smoked bacon, sprouts, tomato, house vinaigrette

TUNA WRAP \$9

lettuce, tomato, chopped pickles, and onions

THREE CHEESES GRILLED \$9

Served on 9 grain bread, bacon, or ham and tomato

CHEESEBURGER SLIDERS \$11

served with onions

PADDOCK STEAK SANDWICH \$13

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

SUPER TURKEY SANDWICH \$10

grilled turkey breast on 9 grain bread with bacon, tomato, american cheese and caribbean sauce

VENICE HOT GRINDER \$12

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

Pasta

LOBSTER RAVIOLI \$26

blush tarragon tomato sauce

SAUTÉED CHICKEN \$12

served with broccoli, sundried tomatoes and garlic over penne

SHRIMP SCAMPI \$16

served over linguine

Platters

CATCH OF THE DAY \$15

blackened or grilled served with rice pilaf and vegetable du jour

CHICKEN TENDERS & FRIES \$11

CHOPPED SIRLOIN \$16

mushroom and onion gravy

BROILED OR GRILLED PRIME RIB \$20

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

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