


The Paddock

RESTAURANT

LUNCH

SOUP AND STARTERS

 ROONEY'S OLD IRISH ALE BEER CHEESE SOUP	7
ONION SOUP GRATINÉE <i>red and white onions, baby Swiss</i>	7
SOUP DU JOUR <i>your choice of two fresh soups daily</i>	6
BREADED MOZZARELLA <i>tomato basil sauce</i>	12
JUMBO SHRIMP COCKTAIL <i>cocktail sauce</i>	17
COLOSSAL LUMP CRAB MEAT COCKTAIL <i>mustard sauce or cocktail sauce</i>	17
IMPORTED SMOKED SALMON <i>garni pumpernickel bread, balsamic vinaigrette</i>	15
SEARED AHI TUNA <i>seaweed salad with a honey Thai sauce</i>	17

BREAKFAST

CREATE YOUR OWN OMELET <i>mushrooms, onions, peppers, tomato, ham, bacon, American, Swiss, Monterey Jack or cheddar cheese</i>	10
EYE OPENER <i>two eggs any style, two strips of smoked bacon, and two buttermilk pancakes</i>	8
BUTTERMILK PANCAKES <i>maple syrup, fresh garnish</i>	7
PADDOCK BREAKFAST SCRAMBLE <i>scrambled eggs with onions, peppers, ham, Jack and cheddar cheese served over hash browns</i>	8
FRENCH TOAST <i>maple syrup, fresh garnish</i> add strawberry topping	2.5
TWO EGGS ANY STYLE <i>bacon, ham or sausage and toast</i>	7

SALADS

SLICED TOMATO & BUFFALO MOZZARELLA <i>basil oil balsamic vinaigrette</i>	10
LETTUCE WEDGE <i>iceberg lettuce, blue cheese, chopped bacon, tomato</i>	8
THE CHEF SALAD <i>julienne turkey breast, ham, Swiss cheese, cheddar cheese, tomato, egg</i>	12
CAESAR SALAD <i>with chicken</i>	8 11
FROM THE GROVES <i>medley of fresh fruits, your choice of cottage cheese, frozen yogurt or cheese cubes</i>	13
COBB SALAD <i>grilled chicken breast, diced tomatoes, blue cheese, bacon, black olives, avocado on a bed of mixed greens with vinaigrette</i>	14
GREEK SALAD <i>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</i>	16
BIG DODGE SALAD <i>tomatoes, carrots, mushrooms, radishes, sprouts, cucumbers, red onions</i> add tuna salad	8 12
ASIAN CHICKEN SALAD <i>grilled chicken breast tossed in mixed green lettuce, citrus sections, roasted peanuts, cherry tomato, onions</i>	12
COLOSSAL CRAB SALAD <i>iceberg lettuce, endive, tomato, onion, watercress, boiled egg fresh colossal lump crabmeat</i>	19

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 French cuisine. Staying true to its roots, we are proud to introduce our *Brasserie Menu* which features many old favorites along with new and exciting items. 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 40 years.

SANDWICHES & WRAPS

BRASSERIE BURGER <i>smoked bacon, cheddar cheese, mushrooms</i>	11
GRILLED CHICKEN SANDWICH <i>grilled chicken breast, lettuce, tomato, onion</i>	10
PHILLY CHEESE STEAK <i>thinly sliced steak with provolone cheese, onions on an Italian hoagie roll</i>	10
GRILLED FISH SANDWICH <i>served with lettuce, tomato and tartar sauce</i>	15
THE DELI BOARD SANDWICH <i>roast beef, turkey, ham, tuna, salami, or liverwurst</i>	10
CLASSIC BLT	9
PADDOCK CLUB <i>turkey, ham, American cheese, bacon, tomato, lettuce</i>	9
TURKEY WRAP <i>turkey, cheddar cheese, smoked bacon, sprouts, tomato, house vinaigrette</i>	9
TUNA WRAP <i>lettuce, tomato, chopped pickles and onions</i>	9
THREE CHEESES GRILLED <i>served on 9 grain bread, bacon or ham and tomato</i>	9
CHEESEBURGER SLIDERS <i>served with onion</i>	11
PADDOCK STEAK SANDWICH <i>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</i>	13
SUPER TURKEY SANDWICH <i>grilled turkey breast on 9 grain bread with bacon, tomato, American cheese and Caribbean sauce</i>	10
VENICE HOT GRINDER <i>salami, cappicola, pepperoni, roasted red pepper, tomato and fresh mozzarella on a toasted focaccia basil roll</i>	12

— All sandwiches and wraps served with your choice of french fries, cole slaw, home fries or fruit cup —

PASTA

LOBSTER RAVIOLI <i>blush tarragon tomato sauce</i>	26
SAUTÉED CHICKEN <i>served with broccoli, sundried tomatoes and garlic over wheat penne</i>	12
SHRIMP SCAMPI <i>served over linguine</i>	16

PLATTERS

CATCH OF THE DAY <i>broiled, blackened or grilled</i>	M
CHOPPED SIRLOIN <i>mushroom and onion gravy</i>	16
PRIME RIB <i>broiled or grilled</i>	17
CHICKEN TENDERS <i>breaded breast of chicken served with choice of sauce</i>	11

— All Platters are served with vegetable du jour and your choice of french fries, cole slaw, home fries or fruit cup —

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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DESSERTS

Strawberry Shortcake.....7	Cheesecake.....7	Chocolate Cake.....7
Apple Pie.....6	Ice Cream.....5	Pineapple Upside Down Cake.....6
Ala mode.....8	Hot Fudge Sundae.....6	Ala mode.....8
Key Lime Pie.....7	Brownie Sundae.....7	No Sugar Added Cake.....8

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

House Wine

Glass...6

WOODBIDGE BY ROBERT MONDAVI, CALIFORNIA

Chardonnay ~ Cabernet Sauvignon ~ Merlot ~ White Zinfandel ~ Pinot Grigio

GROUPS HAVE MORE FUN...FOR LESS!

We offer a full range of services for groups, including parties, meetings, tours and special occasions. Your group will get a generous discount on dining, with options that will satisfy any group.