

# 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.

# The Paddock

RESTAURANT

## DINNER

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.

### APPETIZERS

JUMBO SHRIMP COCKTAIL <i>cocktail sauce</i>	17
JUMBO LUMP CRAB MEAT COCKTAIL <i>mustard sauce or cocktail sauce</i>	17
ESCARGOT EN CROUTE <i>garlic butter, puff pastry</i>	12
BREADED MOZZARELLA <i>tomato basil sauce</i>	12
IMPORTED SMOKED SALMON <i>garni pumpernickel bread</i>	14
SEARED AHI TUNA <i>seaweed salad with a honey Thai sauce</i>	16
TWO JUMBO STUFFED SHRIMP <i>crabmeat stuffing with white wine cream sauce</i>	18

### SOUPS

 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

### SALAD

PADDOCK SALAD <i>iceberg lettuce, endive, tomato, onion, watercress, boiled egg, fresh jumbo lump crabmeat</i>	17
SLICED TOMATO & BUFFALO MOZZARELLA <i>basil oil balsamic vinaigrette</i>	10
LETTUCE WEDGE <i>iceberg lettuce, blue cheese, chopped bacon, tomato</i>	10
BIG GREEN SALAD <i>tomatoes, carrots, mushrooms, radishes, sprouts, cucumbers, red onions</i>	8
CAESAR SALAD	8
GREEK SALAD <i>served with 6 oz. of sliced top sirloin, heart blend salad mix, mixed olives, roasted red pepper, red onion, pepperoncini, feta cheese, Greek vinaigrette</i>	16
SPINACH SALAD <i>baby spinach, egg wedges, walnut pieces, red onions and tomato served with a walnut vinaigrette dressing</i>	13

### FROM THE LAND

STEAK FRITES <i>USDA prime New York Strip, béarnaise sauce or café de Paris butter, rosemary shoestring fries</i>	43
PRIME RIB OF BEEF AU JUS King Cut	29 34
FILET MIGNON <i>petite cut, USDA prime, Bordeaux sauce</i>	43
<i>USDA prime, Bordeaux sauce</i>	48
TOMAHAWK RIBEYE <i>32 oz. topped with melted blue cheese and fried onion</i>	90
BAKED HALF CHICKEN <i>corn bread stuffing, chicken veloute</i>	22
GOLDEN BREAST OF CHICKEN "ALFRED" <i>supreme sauce, sautéed mushrooms</i>	21
CHICKEN SCALOPPINI <i>artichokes, capers, sun dried tomatoes, white wine butter sauce</i>	26
PORK CHOPS <i>thick center cut char broiled chops served with cranberry chutney</i>	29

### CLASSIC ADDITIONS

JUMBO LUMP CRAB	17
LOBSTER TAIL	19
STUFFED SHRIMP	18

### FROM THE SEA

CHILEAN SEABASS <i>broiled, blackened, grilled or francaise</i>	M
SNAPPER FRANCAISE <i>white wine lemon butter sauce</i>	M
JUMBO STUFFED SHRIMP <i>crabmeat stuffing, white wine cream sauce</i>	27
JUMBO LUMP CRAB CAKE <i>pan seared, creole mustard sauce</i>	27
GRILLED FILET OF WILD SALMON	26
GROUPEL PICCATA	M
ROONEY'S BEER BATTERED FISH AND CHIPS	26
SWEET POTATO CRUSTED SALMON <i>drizzled with dill sauce</i>	27
LOBSTER RAVIOLI <i>blush tarragon tomato sauce</i>	26

— All entrees are served with vegetable du jour, potato du jour, shoestring fries or rice —

### SIDES

CREAMED SPINACH	9
FRENCH FRIES	4
ONION RINGS	6
SWEET POTATO	5
POTATO DU JOUR	5
ASPARAGUS STEAMED OR GRILLED	9
SAUTÉED BROCCOLI FLORETS	7
SAUTÉED BUTTON MUSHROOMS	6

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.

# The Paddock

RESTAURANT



## 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.*