

The Paddock Club Bar & Grill

+Automatic Gratuity Of 20% for Parties of 8 Guests or More

~Appetizers~

Zucchini Fritter \$10

House breaded and fried zucchini slices. Served with house creamy Italian dressing.

Harvest Board \$22

Fresh honeycomb, juicy grapes, fresh burrata, fruit jam, house made crostini, smooth goat cheese and prosciutto.

Italian Meatballs \$8

Our meatballs are house seasoned and rolled, cooked to perfection, and served with house marinara sauce.

Spinach Artichoke dip \$9

Creamy house made artichoke dip topped with shaved parmesan and red pepper flakes. Served with house toasted crostini.

Mushroom Arancini Balls (VG) \$8

This vegetarian dish is made with white wine and mushroom risotto. Stuffed with mozzarella and breaded. Served with house marinara.

Caprese Skewers \$7

4 freshly made skewers with cherry tomatoes, fresh mozzarella pearls, fresh basil and Balsamic glaze.

~Salads~

+Add 6oz Chicken \$6, Shrimp (6) \$8, Salmon \$10, Steak \$12

Garden Salad \$14

A bed of mixed greens topped with cherry tomatoes, cucumbers, red onion, matchstick carrots and house made croutons.

Mushroom Salad \$14

Crisp arugula topped with roasted mushrooms, cranberries and candied pecans.

WEC Caesar Salad \$13

Chopped romaine, shaved Parmesan, garlic croutons, and a grilled lemon with house made Caesar dressing

~Seafood~

+Served with garlic ciabatta.

*Salmon \$26

8oz tender salmon fillet cooked to order. Served on a bed of sauteed vegetables. +Add Cajun or blackened seasoning for extra kick.

Fra Diavolo 🌶🌶 \$20

Tender cooked shrimp bathing in house red sauce. Served over mushroom risotto.

~ Hand Crafted ~

~Pastas~

+Add 3 meatballs \$6, Chicken \$6, Shrimp (6) \$8, Salmon \$10, Steak \$12
+Served with garlic ciabatta.
+GF pasta available.

Eggplant Parmesan \$16

Breaded eggplant on a bed of spaghetti noodles and topped in house marinara.

Gnocchi di Ricotta \$15

Hand rolled ricotta-based gnocchi pillows, served with fresh tomato. Topped with herb oil, garlic and basil.

Bolognese \$15

Tagliatelle pasta smothered in house Bolognese sauce and topped with parmesan.

Alfredo \$12

Tagliatelle pasta covered in made to order alfredo and topped with parmesan.

House Pesto \$12

House made pesto. Served over Orecchiette. Add pine nuts if preferred.

~Entrees~

+Served with garlic ciabatta.

*Ribeye & Frites \$34

12oz Choice cut Ribeye seasoned and cooked to order. Served with truffle parm frites and sauteed vegetables.

*Butter Filet \$38

10oz butter basted filet served on a bed of rosemary mash and asparagus. Dressed in a Worcestershire demi.

Chicken Piccata \$22

An Airline style breast oven roasted, topped with white wine Ver Blanc. Served with charred broccoli and sauteed vegetables

Veal Scallopini \$22

Veal served on a bed of risotto, topped with a house made mushroom marsala.

House Lasagna \$20

House made lasagna with garlic ciabatta
Friday only while supplies last.

~Americana~

+Served With Fries if not specified.
+Gluten free bun available

*Candied Bacon Burger 🌶 \$16

Our 10oz Black Angus burger topped with house made candied bacon, pickled jalapeno, French fried onions, smokehouse onion cheddar, sweet and spicy jalapeno jam and cherry chipotle BBQ on a potato bun.

+Created by Gehrig Huber

*Caramelized Haystack \$15

10oz Black Angus burger smothered in caramelized onions, Swiss cheese, house sauce and mayo on a potato bun.

Sausage Hoagie \$15

Sweet Italian sausage topped with marinara sauce, sauteed peppers and onions. served on a hoagie bun.

Turkey Melt \$15

Tender white meat turkey topped with cheddar, bacon, juicy tomato and house cranberry mayo. Served on golden toasted sour dough.

*WEC Burger \$15

Our 10oz Black Angus burger, herb marinated chicken breast or veggie burger topped with cheddar, crispy lettuce, juicy tomato, red onion and WEC sauce.

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY RESULT IN FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ***

🌶 = Flavorful Mild. 🌶🌶 = its got some kick 🌶🌶🌶 = Spicy

We Cater to Most Allergies and diets. Please Ask Us Your Options. GF and VG are listed on items that can be made that way.

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~COCKTAILS~

Hunter Jumper	\$12
Crown apple, Apple cider, and a splash of ginger beer with a caramel rim and apple slice. +Created by Summer Bauer	
Natsu’s Sunset	\$12
Apple cider and amaretto. -Red wine float. +Created by Summer Bauer	
Strawberry Palmer	\$13
Titos, unsweet tea, lemonade, and strawberry puree. +Created by Danny Peppas	
Jennis Holiday	\$14
Tequila, peach Schnapps, mango dragon fruit juice, and mango puree.	
Apple of my Eye	\$12
Pinnacle, sour apple pucker and apple cider +Created by Deanna Bruce	
Fall Harvest	\$13
Vodka, maple syrup, apple cider and cinnamon schnapps +Created by Deanna Bruce	
Cranberry Mango Margarita	\$14
Tequilla, cranberry, cinnamon schnapps, mango whiskey, simple and sprite. +Created by Danny Peppas	
The Arabian	\$12
Titos, Kahlua, and Bailey’s	
Dreamsicle	\$14
Malibu, Coconut cream, Vanilla, Orange, and Pineapple Juice	
Autumn Mule	\$12
Salted caramel whiskey, maple syrup, apple cider and ginger beer	
Pink Saddle	\$12
Gin, St. Germaine, and Grapefruit soda.	
The Stacey	\$12
Bourbon, simple, orange and angostura bitters, cherries and cherry juice	

~CANNED BEER~

Michelob Ultra	\$6
Coors Light	\$6
4 Rotating selections	
Ask your server for options.	

~DRAFT BEER~

10 Rotating selections
Ask your server for options

~SPARKLING WINE~

Bartenure Moscato D’asti	\$13	\$53
Italy		
La Marca Prosecco	\$14	\$60
Italy		
Chateau Ste. Michelle	\$10	\$36
Sauvignon Blanc		
Kobal Sauvignon	\$13	\$50
Slovenia		
Clean Slate Reisling	\$15	\$55
Germany		
Erath Pinot Gris	\$15	\$55
Oregon		
Prophecy Rose	\$12	\$46
France		
Protocol	\$12	\$46
California		
Dark Horse Chardonnay	\$9	\$35
California		
Dark Horse Pinot Grigio	\$9	\$35
California		
Dark Horse Suav Blanc	\$9	\$35
California		
Louis Jadot Chardonnay	\$13	\$50
France		
Harken Chardonnay	\$18	\$70
California		
Chateau Michelle Dry Riesling	\$10	\$36
Washington		
2 Rotating Selections		
Ask your server for details.		

~RED WINE~

Dark Horse Pinot Noir	\$9	\$35
California		
Louis Jadot Pinot Noir	\$13	\$50
France		
Pertinence Borolo	\$25	\$100
Italy		
Innocent Bystander Pinot	\$10	\$38
Noir		
New Zealand		
Dark Horse Cabernet	\$9	\$35
California		
Robert Mondavi Cabernet	\$11	\$40
California		
Oberon Cabernet	\$14	\$54
California		
Josh Merlot	\$10	\$38
California		
Napa Cellars Cabernet	\$16	\$60
California		
Samsara	\$20	\$75
California		
Terra D’Oro Zinfandel	\$15	\$55
California		
Roscato Sweet	\$9	\$35
Italy		

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