

The Paddock Club Bar & Grill

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

~Appetizers~

Zucchini Fritters \$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 cured meat.

Spinach Artichoke dip \$11

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

Arancini Balls (VG) \$12

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

Caprese Skewers \$8

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

Cheesy garlic bread \$12

Ciabatta bread covered in House garlic butter and topped with Mozzarella

~Salads~

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

Side salad \$6

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, blueberries and candied pecans.

WEC Caesar Salad \$13

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

~ 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 \$18

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

Alfredo \$12

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

Bolognese \$18

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

House Pesto \$14

Pesto Served over Orecchiette. Add pine nuts if preferred.

FRIDAY NIGHT ONLY WHILE SUPPLIES LAST

House Lasagna \$20

House made lasagna

~Entrees~

+Sides available: fries(\$6), truffle fries(\$8), broccolini(\$6), asparagus(\$6), rosemary mash potatoes(\$6), Side salad(\$6)

***Ribeye & Frites \$36**

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

***Butter basted Filet \$38**

8oz butter basted filet cooked to order. Topped with a Worcestershire demi. Served with rosemary mash potatoes and asparagus.

Chicken Margarita \$22

2 chicken breast topped with cherry tomatoes, mozzarella, basil and a lemon garlic sauce. Served with a side of broccolini

***Salmon \$26**

8oz tender salmon fillet cooked to order. Served with Asparagus and mash potatoes. +Add Cajun or blackened seasoning for extra kick.

~Sandwiches~

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

***WEC Burger \$15**

10oz Black Angus burger topped with cheddar, crispy lettuce, juicy tomato, red onion and WEC sauce.

*** Caramelized Haystack \$15**

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

Turkey Melt \$15

turkey topped with American and Swiss, bacon, juicy tomato and house cranberry mayo. Served on golden toasted sour dough.

Grilled Chicken \$15

Grilled chicken breast topped with provolone, 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, simple, 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
+Created by Deanna Bruce

Pink Saddle **\$12**

Gin, St. Germaine, and Grapefruit soda.

The Stacey **\$12**

Bourbon, 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

~WHITE WINE~

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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