

## Starters & Sharables

<b>BRIOCHE AND CHEDDAR ROLLS(V)</b> HOUSE-MADE HONEY BUTTER	7
<b>SPINACH &amp; ARTICHOKE DIP(V)</b> GRILLED PITA	8
<b>VEGETABLE POT STICKERS</b> SESAME AND GINGER SOY SAUCE	8
<b>LEMON PEPPER ZUCCHINI FRIES(V)</b> SHAVED PARM, POMODORO AND BUTTERMILK RANCH	10
<b>ITALIAN MEATBALLS</b> BEEF & PORK ITALIAN MEATBALLS, POMODORO, SHAVED PARM, GREMOLATA, GRILLED PITA	10
<b>PADDOCK FLATBREAD</b> HERBED RICOTTA, SHAVED FENNEL, ROASTED MUSHROOMS, BACON, BALSAMIC ONIONS, TOASTED ALMONDS, HOUSE VINAIGRETTE, GREMOLATA	12
<b>BONELESS CHICKEN WINGS</b> BUFFALO, KOREAN SWEET & SPICY OR SWEET BBQ WITH CELERY AND CHOICE OF BLUE CHEESE OR RANCH	12
<b>PADDOCK FRIES</b> CANDIED BACON, CHEESE CURDS, PICKLED MUSTARD SEEDS, SCALLIONS, RED WINE DEMI	12
<b>FARM BOARD</b> ITALIAN CURED MEATS, ARTISAN CHEESES, PICKLED VEGETABLES, ASSORTED CRACKERS	18

## Soup & Salads

ADD 6OZ AMISH CHICKEN +6, OR NORWEGIAN SALMON +10,  
OR BLACK ANGUS STEAK +12

<b>SOUP OF THE DAY</b> ASK YOUR SERVER FOR DETAILS	6
<b>WEC CAESER SALAD(GF)(V)</b> ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN CHEESE, CURED EGG YOLK, GRILLED LEMON	12
<b>HARVEST SALAD(GF)(DF)(V)</b> LIVING LETTUCES, CARROT, RADISH, SHAVED FENNEL, CHEVRE GOAT CHEESE, CANDIED BACON, TOASTED ALMONDS, HOUSE VINAIGRETTE	13
<b>CHOPPED WEDGE(GF)</b> ICEBERG LETTUCE, TOMATO, RED ONION, BLEU CHEESE CRUMBLES, CANDIED BACON, CHOICE OF RANCH OR BLEU CHEESE DRESSING	13
<b>PADDOCK CHEF'S SALAD(GF)</b> LIVING LETTUCES, HAM, TURKEY, HARD BOILED EGG, TOMATO, CARROT, CUCUMBER, RED ONIONS, CHEDDAR CHEESE, GARLIC CROUTONS	13

## Hand-helds

SERVED WITH FRIES. SIDE SALAD SUBSTITUTION +2

<b>WEC VEGGIE BURGER(V)</b> HOUSE-MADE BLACK BEAN BURGER, ARUGULA, TOMATO, ONION, WEC PICKLES, CHEDDAR, PADDOCK SAUCE, BRIOCHE BUN	13
<b>GREEN GODDESS GRILLED CHEESE(V)</b> GREEN GODDESS DRESSING, SPINACH, ASPARAGUS, SWISS CHEESE, PARMESAN, SOURDOUGH	13
<b>BUFFALO CHICKEN WRAP</b> CRISPY CHICKEN TENDERS, BUFFALO SAUCE, ROMAINE LETTUCE, RED ONION, BLUE CHEESE CRUMBLES, BUTTERMILK RANCH	13
<b>PESTO CHICKEN</b> HERB MARINATED CHICKEN, BASIL PESTO, PROVOLONE CHEESE, ARUGULA, TOMATO, BALSAMIC ONIONS, BRIOCHE BUN	14
<b>PADDOCK BURGER</b> GRILLED 7OZ. BLACK ANGUS BEEF, LTO, WEC PICKLES, SMOKED CHEDDAR, PADDOCK SAUCE, BRIOCHE BUN + add Fried Egg +1 add Bacon +2	14
<b>WEC MUSHROOM AND SWISS</b> GRILLED 7OZ. BLACK ANGUS BEEF, ROASTED MUSHROOMS, SWISS CHEESE, BALSAMIC ONIONS, PADDOCK SAUCE, BRIOCHE BUN + add Fried Egg +1 add Bacon +2	14

## Pony Club

\*\*SERVED WITH FRIES OR APPLESAUCE\*\*

<b>BUTTER NOODLES(V)</b>	5
<b>GRILLED CHEESE(V)**</b> AMERICAN CHEESE, SOURDOUGH	6
<b>CHICKEN TENDERS**</b> SERVED WITH RANCH	7
<b>PLAIN CHEESEBURGER**</b> 4OZ. BLACK ANGUS BEEF, BRIOCHE BUN	7

## Beverages

<b>SOFT DRINKS</b>	3
<b>LEMONADE</b>	3.5
<b>ICED TEA</b>	3.5
<b>COFFEE</b>	3

## Pasta & Mains

ADD 6OZ AMISH CHICKEN +6, OR NORWEGIAN SALMON +10,  
OR BLACK ANGUS STEAK +12

**FETTUCCINE ALFREDO(V)** 14  
ALFREDO, PARMESAN, FRESH HERBS

**BASIL PESTO(V)** 14  
HERB RICOTTA, BABY PEAS, PEA SHOOTS, BLISTERED  
TOMATO, PARMESAN, GRILLED LEMON

**PADDOCK MAC & CHEESE** 16  
BEER CHEESE, CANDIED BACON, SCALLIONS, TOASTED  
BREADCRUMB

**FETTUCCINE & MEATBALLS** 16  
PORK AND BEEF ITALIAN MEATBALLS, POMODORO,  
PARMESAN, GREMOLATA

**CAULIFLOWER STEAK(V)(GF)(DF)** 14  
MARINATED CAULIFLOWER, SAUTÉED SPINACH,  
BLISTERED TOMATO, SAFFRON RICE, GRILLED LEMON,  
BALSAMIC GLAZE

**STUFFED CHICKEN(GF)** 22  
8OZ. AIRLINE BREAST, HERBED RICOTTA, GRILLED  
ASPARAGUS, YUKON MASHED POTATO, REDUCED  
CHICKEN JUS

**BLACKENED NORWEGIAN** 26  
**SALMON(GF)(DF)**  
GRILLED ASPARAGUS, SAFFRON RICE, BLISTERED  
TOMATO, GRILLED LEMON, GREMOLATA, EVOO

**ANGUS FLAT IRON(GF)** 28  
8OZ BLACK ANGUS, SPICED APPLES, YUKON MASHED  
POTATO, HONEY GLAZED CARROT, SCALLIONS, RED  
WINE DEMI

## Desserts

**PECAN PIE(V)** 10  
A LA MODE, CARAMEL

**NY CHEESECAKE(V)** 10  
MACERATED STRAWBERRIES

**PADDOCK ULTIMATE CHOCOLATE** 10  
**CAKE(V)**  
CHOCOLATE AND CARAMEL SAUCES

**SALTED CARAMEL BROWNIE(V)** 12  
WARM BROWNIE, VANILLA BEAN ICE CREAM,  
CHOCOLATE AND CARAMEL, CANDIED PECANS

**WEC SMORES BROWNIE(V)** 12  
TOASTED MARSHMALLOW, CRUMBLLED GRAHAM  
CRACKER

CAN BE MADE (GF)=GLUTEN FREE (DF)=DAIRY FREE  
(V)=VEGETARIAN. CONSUMING RAW OR  
UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY RESULT IN FOOD BORNE  
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL  
CONDITIONS.

AUTOMATIC GRATUITY OF 20% FOR PARTIES OF 10 GUESTS  
OR MORE.