

# The Paddock Club Bar & Grill

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

## ~APPETIZERS~

### Soft Baked Pretzel \$9

1 Large Soft baked salted pretzel served with a side queso.

### Loaded Nacho (GF) \$12

Fresh fried corn tortilla chips topped with shredded cheddar, queso, lettuce, sour cream, and guacamole.  
+ add protein for additional charge.

### Spinach Artichoke dip \$9

Creamy artichoke Dip topped with Shaved Parmesan and Red Pepper Flakes. Served with Pita

### \*\*Boneless Wings \$12

8 Boneless Wings Tossed in your choice of sauce.  
+Buffalo, BBQ, Mango Hab, Korean S&S

## ~VEGETARIAN~

### Eggplant Napoleon \$15

Two 4in mushroom caps stacked with breaded or grilled eggplant and spinach. Topped with marinara and balsamic glaze.

### Goddess Grilled Cheese

\$14

Toasted sour dough topped with sauteed asparagus and spinach. Swiss cheese and goddess dressing. Served with zucchini fries.

## ~PASTA~

+Add 3 meatballs \$6, Chicken \$6, Shrimp (6) \$8, Salmon \$10, Steak \$12 +Served with a breadstick.

### Build your Pasta \$15

Choice of penne, GF penne or fettuccine. Topped with alfredo, pomodoro, pesto or butter sauce. Garnished with parmesan and herbs.

### Philly Tortellini \$16

Tortellini with Provolone sauce. Topped with steak onions, and peppers.  
+Created by Christina Hamm

### Limoncello pasta \$18

Penne with house limoncello sauce and a touch of cream, garlic and shrimp.  
+Created by Justin Strous

## ~SALADS~

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

### Soup and Salad Bar \$17

Available every Friday and Saturday during service.  
+add to meal \$7.

### The Queen Salad (GF, VG) \$15

Baby Spinach and Iceberg, Strawberries, Cucumber, Tomato, Mozzarella, Pecans and Green Goddess Dressing

### Chopped Wedge (GF, VG) \$15

Chopped Iceberg, Tomato, Red Onion, Bacon Bits, Bleu Cheese, Garlic Croutons and Bleu Cheese Dressing

### WEC Caesar Salad (GF, VG) \$13

Chopped Romaine, Shaved Parmesan, Garlic Croutons, and a Grilled Lemon with Caesar Dressing

## ~SEAFOOD~

### \*\*\*Salmon \$18

8oz tender salmon fillet cooked to order. Choice of 2 sides. Add Cajun or blackened seasoning for extra kick.

### \*\*\*Fish n' Chips \$18

A house battered and fried tilapia fillet with Cole Slaw, crispy fries and tartar sauce.

### Street Tacos \$18

3 Shrimp tacos Topped with Monterey jack, Pico De Galo, and Cilantro.  
Accompanied by lime and salsa.

### Crab Rangoon Flatbread \$14

Flatbread crust topped with a house cream cheese and crab mix, panko, green onion, and Sweet & sour sauce.

## ~SANDWICHES~

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

### \*\*\*Candied Bacon

### Burger 🌶️🌶️ \$16

7oz Black Angus burger topped with candied bacon, pickled jalapeno, House French fried onions, smokehouse cheddar, jalapeno jam and cherry chipotle BBQ on brioche.  
+Created by Gehrig Huber

### \*\*Chicken Sandwich \$14

Crispy or Grilled chicken, topped with Provolone, lettuce, red onion, and ranch.  
+ toss in Buffalo or BBQ for \$.50.

### \*\*\*Pattie Melt \$14

7oz Black Angus burger on sour dough with Swiss, sauteed onion, and house pickled aioli.  
+Created by Christina Hamm

### \*\*\*WEC Burger \$15

7oz Black Angus Burger or Veggie Burger topped with cheddar, lettuce, tomato, red onion and WEC sauce.

## ~ENTREES~

+all entrées come with choice of 2 sides.

### \*\*\*Ribeye \$32

12oz Choice cut Ribeye seasoned and cooked to order.

### \*\*\*Flat Iron Sirloin \$18

8oz Angus flat iron seasoned and cooked to order.

### \*\*\*Herb Chicken \$22

Chicken breast marinated in a house mix and cooked tender.

### \*\*\*Prime Rib \$32

Tender Prime Rib. **Friday only while supplies last.**

### ~Sides \$6 a la carte~

Baked potato.  
Sweet potato  
Mac n' cheese  
Asparagus  
Broccoli  
Fries  
Zucchini fries  
Side salad

\*\*\*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. 🌶️🌶️🌶️ = 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~

<b>Hunter Jumper</b>	<b>\$12</b>
Crown apple, Apple cider, and a splash of ginger beer with a caramel rim and apple slice. +Created by Summer Bauer	
<b>Natsu's Sunset</b>	<b>\$12</b>
Apple cider and amaretto. -Red wine float. +Created by Summer Bauer	
<b>Strawberry Palmer</b>	<b>\$13</b>
Titos, unsweet tea, lemonade, and strawberry puree. +Created by Danny Peppas	
<b>Jennis Holiday</b>	<b>\$14</b>
Tequila, peach Schnapps, mango dragon fruit juice, and mango puree.	
<b>Paradise Breeze</b>	<b>\$13</b>
Malibu, pineapple rum, and fresh lemonade	
<b>Cheery Chesnutt</b>	<b>\$13</b>
Pinnacle, cherry and sprite	
<b>Strawberry Roan</b>	<b>\$14</b>
Titos, malibu, St. Germaine, and strawberry puree. +Created by Deanna Bruce	
<b>The Arabian</b>	<b>\$12</b>
Titos, Kahlua, and Bailey's	
<b>Dreamsicle</b>	<b>\$14</b>
Malibu, Coconut cream, Vanilla, Orange, and Pineapple Juice	
<b>Pink Saddle</b>	<b>\$12</b>
Gin, St. Germaine, and Grapefruit soda.	
<b>Danny Boy</b>	<b>\$13</b>
Midori, Malibu, and pineapple juice. +Created by Danny Peppas	

## ~SPARKLING WINE~

<b>Risata Moscato D' Asti Split</b>	<b>\$14</b>	<b>\$52</b>
Italy		
<b>La Marca Prosecco</b>	<b>\$13</b>	<b>\$60</b>
Italy		

## ~DRAFT BEER~

Bud Light	\$5
Yuengling	\$6
10 Rotating Selections	
Ask your server for details.	

## ~WHITE WINE~

<b>Chateau Ste. Michelle</b>	<b>\$10</b>	<b>\$36</b>
Sauvignon Blanc		
<b>Kobal Sauvignon</b>	<b>\$13</b>	<b>\$50</b>
Slovenia		
<b>Clean Slate Reisling</b>	<b>\$15</b>	<b>\$55</b>
Germany		
<b>Erath Pinot Gris</b>	<b>\$15</b>	<b>\$55</b>
Oregon		
<b>Prophecy Rose</b>	<b>\$12</b>	<b>\$46</b>
France		
<b>Protocol</b>	<b>\$12</b>	<b>\$46</b>
California		
<b>Dark Horse Chardonnay</b>	<b>\$9</b>	<b>\$35</b>
California		
<b>Dark Horse Pinot Grigio</b>	<b>\$9</b>	<b>\$35</b>
California		
<b>Dark Horse Suav Blanc</b>	<b>\$9</b>	<b>\$35</b>
California		
<b>Louis Jadot Chardonnay</b>	<b>\$13</b>	<b>\$50</b>
France		
<b>Harken Chardonnay</b>	<b>\$18</b>	<b>\$70</b>
California		
<b>Chateau Michelle Dry Riesling</b>	<b>\$10</b>	<b>\$36</b>
Washington		
2 Rotating Selections		
Ask your server for details.		

## ~RED WINE~

<b>Dark Horse Pinot Noir</b>	<b>\$9</b>	<b>\$35</b>
California		
<b>Louis Jadot Pinot Noir</b>	<b>\$13</b>	<b>\$50</b>
France		
<b>Innocent Bystander Pinot</b>	<b>\$10</b>	<b>\$38</b>
Noir		
New Zealand		
<b>Dark Horse Cabernet</b>	<b>\$9</b>	<b>\$35</b>
California		
<b>Robert Mondavi Cabernet</b>	<b>\$11</b>	<b>\$40</b>
California		
<b>Oberon Cabernet</b>	<b>\$14</b>	<b>\$54</b>
California		
<b>Josh Merlot</b>	<b>\$10</b>	<b>\$38</b>
California		
<b>Napa Cellars Cabernet</b>	<b>\$16</b>	<b>\$60</b>
California		
<b>Terra D'Oro Zinfandel</b>	<b>\$15</b>	<b>\$55</b>
California		
2 Rotating Selections		
Ask your server for details.		

## ~CANNED BEER~

Michelob Ultra	\$5
Coors Light	\$5
Budweiser	\$5
Heineken	\$5
Seltzers	\$5
4 Rotating Selections	
Ask your server for details.	

Coke products, hot tea, coffee, white & chocolate milk \$3.25

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