

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 of queso.

Loaded Nacho \$12

Fresh fried corn tortilla chips topped with shredded cheddar, queso, lettuce, sour cream, and guacamole. (GF)
+ 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 \$15

Baby spinach and iceberg, strawberries, cucumber, tomato, mozzarella, pecans and green goddess dressing. (GF, VG)

Chopped Wedge \$15

Chopped iceberg, tomato, red onion, bacon bits, bleu cheese, garlic croutons and bleu cheese dressing. (GF, VG)

WEC Caesar Salad \$13

Chopped romaine, shaved parmesan, garlic croutons, and a grilled lemon with caesar dressing. (GF, VG)

~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.

***Zinging Shrimp 🌶🌶 \$18

6 tender shrimp on a bed of fried rice. Accompanied with asparagus and topped with house Zinging sauce.

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~

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

~SPARKLING WINE~

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

~DRAFT BEER~

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

~WHITE WINE~

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

~RED WINE~

<u>Dark Horse Pinot Noir</u>	<u>\$9</u>	<u>\$35</u>
California		
<u>Louis Jadot Pinot Noir</u>	<u>\$13</u>	<u>\$50</u>
France		
<u>Innocent Bystander Pinot</u>	<u>\$10</u>	<u>\$38</u>
Noir		
New Zealand		
<u>Dark Horse Cabernet</u>	<u>\$9</u>	<u>\$35</u>
California		
<u>Robert Mondavi Cabernet</u>	<u>\$11</u>	<u>\$40</u>
California		
<u>Oberon Cabernet</u>	<u>\$14</u>	<u>\$54</u>
California		
<u>Josh Merlot</u>	<u>\$10</u>	<u>\$38</u>
California		
<u>Napa Cellars Cabernet</u>	<u>\$16</u>	<u>\$60</u>
California		
<u>Terra D’Oro Zinfandel</u>	<u>\$15</u>	<u>\$55</u>
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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