

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 creamy house Italian dressing.

Harvest Board \$22

Fresh honeycomb, fruit, burrata, fruit jam, house made crostini, goat cheese and cured meat.

Spinach Artichoke dip \$11

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

Arancini Balls (VG) \$12

This vegetarian option 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, 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, 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, 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

Nut free Pesto Served over Orecchiette. Add pine nuts if prefer.

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.

Chicken Margarita \$22

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

*Salmon \$26

8oz tender salmon filet 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.

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

* Caramelized Haystack \$15

Turkey Melt \$15

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

***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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Grilled Chicken \$15

Grilled chicken breast topped with provolone, crispy lettuce, juicy tomato, red onion and WEC sauce.

~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 \$7

Coors Light \$7

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

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California

Terra D'Oro Zinfandel \$15 \$55

California

Roscato Sweet

\$9

\$35

Italy

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