

THE PADDOCK CLUB

APPETIZERS

BAKED PRETZEL ^{VEG}

Warm, soft-baked pretzel served with creamy beer cheese and classic mustard | \$12

CHICKEN WINGS

Bone-in or boneless wings, tossed in your choice of house-made sauce: Brown Butter Buffalo, Barbecue, Blueberry Barbecue, Jerk, Bourbon Glaze, or Sticky Korean | 6 for \$12
12 for \$20

SHRIMP COCKTAIL

Champagne-poached shrimp served with zesty house cocktail sauce and lemon | \$16

SPINACH ARTICHOKE DIP ^{VEG}

Creamy house-made spinach and artichoke dip, topped with Parmesan cheese, red pepper flakes, and concassé tomatoes. Served with a warm garlic herb pita | \$12

SALADS

House-Made Dressings

Ranch, Blue Cheese, Blueberry Balsamic, Caesar, Strawberry Tomato Vinaigrette, Thousand Island, Italian, Miso Ginger Lemon

WILD MUSHROOM SALAD ^V

Sautéed wild and cremini mushrooms, candied pecans, dried cranberries, arugula, and fresh blueberries, finished with blueberry balsamic vinaigrette | \$15

GARDEN SALAD ^{VEG}

Crisp mixed greens with tomatoes, cucumber, carrot, onion, mozzarella, seasoned croutons, and your choice of dressing | \$12

CAESAR SALAD

Romaine lettuce tossed with a house-made Caesar dressing, freshly grated Parmigiano Reggiano, seasoned croutons, and grilled lemon | \$15

PASTA

LIMONCELLO À LA BUCATINI ^{VEG}

Bucatini tossed in a bright, creamy limoncello sauce with fresh herbs and Parmesan | \$18

ALFREDO TAGLIATELLE ^{VEG}

Fresh tagliatelle tossed in a rich, creamy Alfredo sauce with Parmesan cheese | \$16

PESTO BUCATINI ^{VEG}

Bucatini tossed with vibrant basil pesto, Parmesan, and fresh herbs | \$18

PROTEIN ADD-ONS

Available with pasta and salads.

CHICKEN \$9 STEAK \$15

MEATBALLS \$8 SHRIMP \$12

SALMON \$13

SANDWICHES

Served with fresh-cut fries. Gluten-free bun, lettuce wrap & veggie patty available upon request.

WEC BURGER

American cheese, lettuce, tomato, onion, pickles, and our signature WEC sauce | \$16

G.O.A.T. BURGER

Whipped goat cheese, peppery arugula, house remoulade, and pickled red onions | \$18

CANDIED BACON BURGER

Stacked with candied bacon strips, jalapeño jam, cherry chipotle barbecue sauce, and crispy fried jalapeños | \$18

ITALIAN ROAST PORK SANDWICH

Smoked and braised Italian herb pork shoulder with sharp provolone, sautéed broccoli rabe, and pork jus on a rustic Italian roll | \$18

CHICKEN CUTLET SANDWICH

Hand-breaded chicken cutlet with fresh mozzarella, house-made basil pesto, stuffed cherry peppers, and black garlic honey mustard on house-made focaccia | \$18

ENTRÉES

14 OZ. RIBEYE

Hand-cut ribeye steak with roasted cippolini onions, shiitake mushrooms, and baby potatoes, served with a rich and savory pan sauce | \$52

CHICKEN SALTIMBOCCA

Sage Derby Cheddar cheese and prosciutto-stuffed, herb-marinated chicken breast, rolled, fried, and finished in the oven, topped with a soubise sauce and served with a side of glazed carrots and rosemary mash | \$30

RED SNAPPER

Oven-roasted red snapper served with grilled asparagus and eggplant caponata with Romesco sauce. Garnished with chili oil | \$45

SALMON

Atlantic salmon, pan-seared and butter-basted, served with a refreshing orzo salad and mango-pineapple slaw. Choice of blackened or bourbon glaze | \$30

PORK CHOP

14 oz. bone-in pork chop, grilled and finished with a house-made bourbon glaze, served with a baked sweet potato and sautéed broccolini | \$40

FRIDAY NIGHT HOUSE LASAGNA

Layers of pasta, seasoned meat sauce, creamy ricotta, and melted cheese, baked until hot and bubbly. Served with garlic bread and a side salad | \$22

SIDES

PADDOCK MAC AND CHEESE \$7

BROCCOLINI ^V \$6

ASPARAGUS ^V \$6

GLAZED CARROTS ^{VEG} \$6

ORZO SALAD \$6

SIDE SALAD ^V \$6

ROSEMARY MASHED POTATOES ^{VEG} \$8

BAKED SWEET POTATO ^V \$6

VEG Vegetarian | **V** Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may result in food borne illness, especially if you have certain medical conditions.

A gratuity of 20% will be applied to parties of 8 or more.