



New Schedule  
**Effective October 17, 2008**

**Lunches Served from 11:30am  
Wednesday through Sunday**

**Dinners Served from 6:30pm  
Friday and Saturday**

*Enjoy Our New Brasserie Menu!*

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**FRIDAY & SATURDAY - FAMILY FUN NIGHTS!**

**Kids 12 & Under EAT FREE on Friday & Saturday Nights – Choose one Kids Menu item with the purchase of any regularly priced adult entrée only.**

**- KIDS MENU SELECTIONS -**

**Cheeseburger & Fries, Linguini & Meatball, Macaroni & Cheese & Fries, Chicken Tenders & Fries, Hot Dog & Fries, Scrambled Eggs & Toast, Grilled Cheese & Fries**

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**The Paddock's Casual Dress Code:**

**Jeans, walking shorts and sneakers are permitted. Hats, flip-flop type beach sandals, tank tops, T-Shirts with writing and / or advertising and cut-off jeans are not permitted.**



## Breakfast

EGGS BENEDICT	9
<i>two poached eggs, canadian bacon on an English muffin, hollandaise sauce</i>	
TWO EGGS ANY STYLE	6
<i>bacon, ham or sausage</i>	
CREATE YOUR OWN OMELETTE	8
<i>mushrooms, onions, peppers, tomato, ham, bacon American, Swiss, Monterey Jack or cheddar cheese</i>	
BELGIAN WAFFLE	7
<i>maple syrup and fresh garnish</i>	
<i>add strawberry topping to the above 1.50</i>	
BUTTERMILK PANCAKES	6
<i>maple syrup, fresh garnish</i>	
FRENCH TOAST	7

## Salads

THE CHEF SALAD	10
<i>chopped turkey breast, ham, Swiss cheese, tomato, egg</i>	
FROM THE GROVES	10
<i>medley of fresh seasonal fruits, your choice of cottage cheese or frozen yogurt</i>	
TRI SALAD	11
<i>chicken salad, egg salad, tuna salad, lettuce, tomatoes, cucumber, green olives, black olives</i>	

## Sandwiches & Burgers

CHICKEN BURGER	9
<i>grilled chicken breast, lettuce, tomato, onion</i>	
TURKEY BURGER	9
<i>lettuce, tomato, onion, cottage cheese or fruit</i>	
THE DELI BOARD SANDWICH	7
HALF SANDWICH AND FRUIT	8
FRENCH DIP	9
<i>thinly sliced roast beef on a baked French roll, au jus, French Fries</i>	

Please no substitutes or sharing. A seating charge of \$0.95 per person will be added to all checks that do not include an entrée order. A 17% service charge will be added to parties of five or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# The Paddock

RESTAURANT

The Paddock Restaurant has been a landmark at the Palm Beach Kennel Club since 1969. Under the direction of Chef Alfred La Grange and later, Chef Pierre Delos, the Paddock Room became famous for its fine French cuisine. Staying true to our roots, we are proud to introduce our *Brasserie Menu* which features many old favorites along with new and exciting items. Under the leadership of Chef Wanyou Laurent, we continue the tradition of exceptional dining that has made the Paddock Restaurant a Palm Beach Classic for 30 years.

## Appetizers

JUMBO SHRIMP COCKTAIL <i>cocktail sauce</i>	11
JUMBO LUMP CRAB MEAT COCKTAIL <i>mustard sauce or cocktail sauce</i>	13
OYSTERS ON THE HALF SHELL	1/2 dozen 7 dozen 12
SMOKED IRISH SALMON <i>garni pumpernickel bread</i>	12
ESCARGOT EN CROUTE <i>garlic butter, puff pastry</i>	10
TORTELLINI MARINARA	7
BREADED MOZZARELLA <i>tomato basil sauce</i>	8
FETTUCCINE ALFREDO	7
PROSCIUTTO AND MELON	9

## For Two or More

ATLANTIC SEAFOOD SAMPLER <i>jumbo lump crabmeat, jumbo shrimp, smoked Irish salmon, baby lobster tails and fresh oysters – mustard sauce and cocktail sauce</i>	26
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## Soup

ONION SOUP GRATINEE <i>red and white onions, baby Swiss</i>	5
SOUP OF THE DAY <i>your choice of two fresh soups daily</i>	4

## Salad

SLICED TOMATO & BUFFALO MOZZARELLA <i>basil oil balsamic vinaigrette</i>	9
LETTUCE WEDGE <i>iceberg lettuce, bleu cheese, chopped bacon, tomato</i>	6
BIG GREEN SALAD <i>tomatoes, carrots, mushrooms, radishes, sprouts, cucumbers, red onions</i>	6
PADDOCK SALAD <i>iceberg lettuce, endive, tomato, onion, watercress, boiled egg, fresh jumbo lump crabmeat</i>	13
FRESH SPINACH SALAD <i>spinach greens, grilled marinated portabella mushroom, red onions, boiled egg, Walnut dressing</i>	9
CAESAR SALAD	7
SLICED TOMATO & BERMUDA ONION	5

## Pasta

SPINACH RAVIOLI <i>alfredo sauce</i>	19
PENNE ALA BOLOGNESE	15
SPAGHETTI CARBONARA	14
LINGUINI OR ANGEL HAIR <i>tomato basil sauce</i>	15
PENNE PRIMAVERA	16

## From The Land

CHOPPED SIRLOIN <i>mushroom onion gravy</i>	14
BONE-IN STRIP STEAK AU POIVRE <i>peppercorn brandy cream sauce</i>	32
STEAK FRITES <i>New York strip, bearnaise sauce or café de Paris butter, shoestring fries</i>	29
VEAL SCALOPPINI <i>artichokes, sundried tomatoes, white wine butter sauce</i>	26
GRILLED LAMB CHOPS <i>mint jelly</i>	37
FILET MIGNON <i>USDA prime, Bordeaux sauce</i>	35
GRILLED BONE-IN-STRIP LOIN <i>café de Paris butter</i>	30
PRIME RIB OF BEEF <i>au jus (dinner only)</i>	22
GRILLED TWIN PORK CHOPS <i>cranberry chutney</i>	19
ONE-HALF BAKED CHICKEN <i>cornbread stuffing, chicken veloute</i>	19
GOLDEN BREAST OF CAPON "ALFRED" <i>supreme sauce, sautéed mushrooms</i>	18
ROAST DUCKLING <i>raspberry mint sauce</i>	19
BRASSERIE BURGER <i>smoked bacon, cheddar, mushrooms, shoestring fries</i>	9

## From The Sea

FRESH CATCH OF THE DAY	market price
JUMBO STUFFED SHRIMP <i>crabmeat stuffing, white wine cream sauce</i>	22
FLOUNDER MILANAISE <i>hand breaded, chopped tomato, shoestring fries</i>	23
SNAPPER FRANCAISE <i>white wine lemon butter sauce</i>	26
LOBSTER TAILS	market price
LOBSTER NEWBURG IN PUFF PASTRY <i>sundried tomato cream sauce, artichoke hearts, asparagus, garlic</i>	33

## Sides

CREAM SPINACH	9	ASPARAGUS	
STEAMED BROCCOLI	6	HOLLANDAISE	8
SWEET PEAS	4	SHOESTRING FRIES	4
BUTTON MUSHROOMS	5	BROILED TOMATO	6
GREEN BEANS	4	BAKED POTATO	5
FRENCH FRIES	4	POTATO DU JOUR	4
ONION RINGS	6		

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RESTAURANT

## Dessert

STRAWBERRY SHORTCAKE	6	CHEESE CAKE	5	SUGAR FREE/FAT FREE ICE CREAM	4
CRÈME BRULEE	7	SORBET	4	HOT FUDGE SUNDAE	6
CHOCOLATE MOUSSE	5	<i>with wafer</i>		BROWNIE SUNDAE	6
APPLE PIE	5	ICE CREAM	4	CHOCOLATE CAKE	6
<i>ala mode</i>	6	<i>we proudly serve Ice Cream Club</i>			
KEY LIME PIE	5	<i>and Haagen Dazs ice cream</i>			

## Champagne & Sparkling Wines

Bin No.		Glass	Bottle
400	Dom Perignon 99, France		260
401	Vueve Clicquot, Yellow Label, France		95
402	Moet et Chandon, White Star, France		85
403	Perrier Jouet "Flower Bottle"		235
404	Domain Chandon "Brut", Napa		35
405	Moet et Chandon, White Star (Split)	19	
406	Codorniu Brut Classico, Spain (Split)	7	

## WHITE WINES OF CALIFORNIA

### Chardonnay

100	DeLoach, Russian River Valley, Sonoma		35
101	Clos du Bois, North Coast	8.5	34
102	A by Acacia, Central Coast	6.5	24
103	Beaulieu Vineyard (BV), Napa	9	34
104	Simi, Sonoma		39
105	La Crema, Chardonnay Reserve, Sonoma		52
106	Robert Mondavi, Napa Valley		36
107	Chateau Ste. Michelle, Columbia Valley, Washington State	7.5	29

### Sauvignon Blanc

120	Duckhorn, Napa Valley		38
121	Sterling, North Coast	8	30

### White Zinfandel

301	Beringer, Napa Valley		22
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## INTERNATIONAL WHITE WINES

151	Chardonnay, Macon Lugny Les Charmes, France	9	34
152	Sauvignon Blanc, New Harbor, New Zealand	8	30
153	Riesling, Trimbach, Alsace	10	38
154	Pinot Grigio, Santa Margherita, Italy	12	46
155	Pinot Grigio, Stellina de Notte, Fruilli	7	26

## INTERNATIONAL ROSE WINES

300	Pink Flamingo, France		30
301	Rose, Dom Longval Tavel, France	9	34

## RED WINES OF CALIFORNIA

### Cabernet Sauvignon

200	Simi, Sonoma	9.5	38
201	Beringer Founders Estate	6.5	25
202	Kendall-Jackson, Vintner's Reserve		39
203	Rodney Strong, Sonoma		39
204	Dynamite, Mendocino	8	30

### Merlot

210	Beringer, Founders Estate	6.5	25
211	Edna Valley, San Luis Obispo	9	34
212	Kendall-Jackson Vintners Reserve	10	38
213	Sterling, Three Palms, Napa		90
214	Sagelands, Washington State	8.5	32

### Meritage

220	BV, Tapestry, Napa		85
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### Pinot Noir

225	Echelon, Esperanza Vineyard	7	26
226	Estancia, Monterey Estate	8	31

## INTERNATIONAL RED WINES

230	Chateau de la Chaize, Brouilly	11	42
231	Chianti Classico, Monsanto Monrosso, Tuscany	8	30
232	Rose, Dom Longval Tavel, France	9	34
233	Shiraz, Archetype, Barossa, Australia	9	34
234	Malbec, Terrazas Reserve, Argentina		44