paddock club

starters

calamari fritto
lightly fried, shallot, remoulade
$9

wild mushroom risotto fritter
arugula, white truffle dip
$9

mussels
garlic, white wine, cream, lemon zest, fresh parsley & grilled crostini
$12

artichoke dip
fresh olive bread
$9

grilled broccoli
red pepper rouille sauce
$8

skinny fries
garlic aioli
$4

salads and soup

apple manchego
arugula, almonds, manchego, sherry vinaigrette
$8

caesar
romaine lettuce, parmigiano-reggiano anchovy, croutons
$6

red grapefruit and fennel
arugula, tarragon, rice wine vinaigrette
$7

the wedge
iceberg, bacon croutons, grape tomato, red onion, gorgonzola, buttermilk dressing
$7

chef's selection of farmstead cheeses
fresh fruit, walnuts, toasted baguette
$12

soup of the day
small bowl $5 large bowl $7

house-made pasta

half portions of pasta are available

pappardelle
porcini mushroom & veal ragu, rosemary, sage parmigiano-reggiano, extra virgin olive oil
$19

chicken parmesan
fresh mozzarella cheese, marinara, basil, spaghetti
$18

shrimp & saffron linguine
mussels, garlic, white wine, chile, cream, tarragon, chives, & parsley
$19

ravioli of the day
see server for details
$18

entrées

atlantic salmon*
potato puree, green beans, braised artichokes, mustard-dill buerre blanc with capers
$20

roasted half chicken
roasted red onion, potato puree, brussel sprouts, white wine pan sauce
$22

pan seared lamb loin
parsnip flan, roasted brussel sprouts and butternut squash, lamb jus
$22

red wine beef short ribs
horseradish potato puree, roasted carrots, beets, fried leeks
$24

bone-in ribeye
crispy potato cake, sautéed spinach, roasted red onion, red wine veal sauce or roquefort butter
$31

filet mignon*
potato puree, green beans, mushrooms, red wine veal sauce or roquefort butter
5oz $23
2 - 5oz filets $35

grilled hanger steak*
skinny fries, roasted red onion, red wine veal sauce
$19

18% service charge for parties of 6 or more

**Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.*

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