

Small Plates

Chefs Stockpot

a daily selection of hearty soups

Cup 3 ½ Bowl 4 ½

Martini Shrimp Cocktail 13 ½

colossal cold water shrimp served with peppered vodka cocktail sauce

Black Bean Cake 8 ½

lightly sautéed, topped with avocado butter, served with fresh Pico and corn salsa

Paddock Crab Cakes 11

panko crusted, lightly fried, served with grilled vegetable slaw and chipotle aioli

Black and Bleu Quesadilla 10 ½

blackened steak, caramelized onions, crumbled bleu cheese sandwiched between warm flour tortillas, drizzled with cranberry horseradish coulis

Wild Mushroom Strudel 9

a rich ragout of mushroom, prosciutto, shallots and Madeira wine wrapped in crispy phyllo pastry

Scallop and Rock Shrimp Gazpacho 11 ½

fresh bell peppers, sweet red onion and cucumbers in a zesty cilantro tomato broth, served with pita chips

Coriander Crusted Tuna 10

sliced and chilled rare tuna loin over heirloom potato salad

Greens & Handhelds

Paddock Salad 8

field greens with dried cherries, candied pecans and goat cheese tossed with balsamic vinaigrette

Spinach Salad 8

spinach, sliced pear, crumbled blue cheese and raspberries tossed with raspberry vinaigrette

Caesar Salad 7

crisp romaine leaf lettuce tossed with creamy Caesar dressing

Tuscan Chicken Sandwich 11

a marinated grilled chicken breast on focaccia bread with pesto, baby greens, tomato, red onion, and balsamic vinaigrette

The Paddock Grille Burger 10

half pound of ground USDA choice beef on a corn dusted Kaiser roll, grilled and topped with bacon, cheddar cheese, lettuce, tomato, and red onion

Bowls

Tuscan Chicken Linguini 19

grilled chicken, artichokes, olives and spinach tossed with linguini and crumbled feta cheese in a white wine garlic sauce

Cheeky Little Ears 23

tender veal cheek meat slowly braised in red wine, tossed with sautéed rapini, plum tomatoes and orecchiette pasta in a rich veal broth with shaved asiago

Classico Radiatore 18

hot chorizo sausage, grilled Portobello mushrooms, sweet onions and bell peppers tossed with radiatore pasta and spicy marinara

(Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.)

Grazes

(all of our entrees are accompanied with your choice of the Paddock Salad, Spinach Salad, or Caesar Salad)

Filet Mignon (10 oz) 32

center cut USDA choice beef tenderloin steak, served with truffle mashed potatoes and broccolini

The New Yorker (14 oz) 28

center cut USDA choice strip steak, served with sweet potato fries and asparagus

Big Delmonico (16 oz) 30

USDA choice bone-in rib eye, served with a baked potato and broccolini

Prime Sirloin (12 oz) 28

char-grilled USDA prime beef sirloin steak, served with baked potato and asparagus

Porterhouse (20 oz) 34

USDA choice, Best of both worlds strip and filet served with baked potato and broccolini

Rack of Lamb (14 oz) 32

oven roasted, garlic and herb marinated New Zealand rack, served with cassis demi-glace, wild mushroom risotto and asparagus (chef recommends medium rare)

Add

oscar style 3 ¾ béarnaise sauce 1 ¼ whipped stilton butter 2 ¾
sautéed mushrooms 2 peppercorn demi-glace 2 ¼

Swims

Atlantic Salmon 21

simply grilled with mashed potatoes and vegetables

or

pan seared and set atop lobster scented black beluga lentils, drizzled with light curry cream

Black and White Tuna 25

yellow fin tuna steak dredged in sesame seeds, sautéed medium rare, served with wasabi mashed potatoes, julienne vegetables and spicy shallot Szechwan sauce

Shrimp and Lobster Tower 26

black tiger shrimp and lobster tail meat, sautéed together with julienne vegetables and sweet sticky soy glaze in an onion ring tower

Mushroom Dusted Halibut 25

Alaskan halibut filet dusted in mushroom powder, sautéed and served with wild mushroom risotto, asparagus and fried leeks

Everything Else

Chicken Napoleon 22

lightly sautéed chicken breast, layered with spinach, goat cheese, sun dried tomatoes and kalamata mashed potatoes, drizzled with roasted garlic vinaigrette

Paddock Pork Chop 22

char-grilled marinated center cut chop, served with maple onion demi-glace, mashed potatoes and broccolini

Montgomery Inn Ribs

½ slab 20 full slab 27

world famous ribs smothered in Montgomery Inn barbecue sauce, served with Saratoga chips and plenty of sauce for dipping

(A 20% service charge will be added to parties of eight or more. We recommend one check on parties of six or more.)