

# the paddock

on market

in style since 1947

## HOUSE-MADE SOUPS

### FRENCH ONION

caramelized onions, roasted stock, "old world" crouton, melted provolone 5.95

### OYSTER STEW

classic eastern shore style 8.95

### CHEF'S INSPIRATION

Choose between a cup 4.95 or bowl 6.95

## SMALL PLATES

### PADDOCK'S FAMOUS ONION RINGS

a mountain of hand-cut in-house battered onion rings with a blend of secret spices, fried golden brown 8.95

### JUMBO LUMP STUFFED GIANT PORTOBELLO

succulent lump crab mixed with our secret blend of spices and herbs over a Keystone State portobella mushroom 15.95

### PULLED PORK FRIES

fresh-cut fries smothered in hickory smoked slow cooked pulled pork BBQ and cheddar 11.95

### BRUSCHETTA FRESCA

fresh vine-ripened diced tomatoes, basil, fresh garlic, and fresh mozzarella with toasted artisan baguettes 10.95

### SARATOGA SPRINGS CLASSIC QUESADILLA

fresh vine-ripened tomato, shredded cheese, folded and grilled hand-pulled artisan tortilla served with our house-made "Dilla" sauce 11.95  
overstuffed with grilled all-natural premium chicken breast 12.95  
overstuffed with jumbo lump crab 13.95

### HOUSE-MADE MOZZARELLA FRITTE

fresh, hand-battered mozzarella served with Angie's Homemade Marinara 10.95

### STEAMED SMITH ISLAND MIDDLE NECKS

one dozen of succulent clams in white vino garlic broth 13.95

### STEAMED SHRIMP

3/4 pound of steamed shrimp seasoned with Old Bay 13.95

### PRINCE EDWARD ISLAND MUSSELS MARINARA

one full pound of PEI steamed mussels fresh basil, garlic, a "splash" of vino in Angie's Zesty Homemade Marinara 11.95

### TRIFECTA JUMBO WINGS

one full pound of jumbo crispy wings seasoned with BBQ, mild, hot, Old Bay, garlic parmesan, or Thai chili 12.95

### BELMONT FILET MIGNON

grilled, sliced filet mignon with fresh-cut fries or garden salad 15.95

## BIG SALADS

*Hand-tossed and freshly prepared, served with an artisan baguette.*

*Add a cup of soup 3.95/bowl 4.95 • Add a crock of French onion soup 4.95*

### HOUSE SALAD

mixed greens, fresh vine-ripened tomatoes, carrots, cucumbers, shredded cheese, house croutons 10.95

### TOMATO CAPRESE

fresh vine-ripened tomatoes, mozzarella, and basil with a balsamic reduction 12.95

### PREAKNESS

mixed greens, 1/3 lb oven-roasted tavern ham and turkey, fresh vine-ripened tomatoes, carrots, cucumbers, shredded cheese, house croutons 13.95

### CAESAR

rustic romaine lettuce, Asiago cheese, house croutons 10.95/5.95

### SPINACH SALAD

fresh-clipped spinach, crisp bacon, hard-boiled egg, fresh mozzarella, tossed with balsamic vinaigrette 12.95

### CHOPPED COBB

grilled all-natural chicken breast, crisp bacon, fresh avocado, mixed greens, fresh vine-ripened tomatoes, cucumber, shredded cheddar, crumbled blue cheese, hard-boiled egg 14.95 with fresh-sautéed jumbo shrimp 17.95 with fresh Atlantic salmon filet 19.95

DRESSINGS - *Balsamic Vinaigrette • Raspberry Balsamic Vinaigrette • Honey Mustard • Parmesan Peppercorn • Thousand Island • Ranch • French • Crumbled Blue Cheese*

ADD ONS — grilled all-natural premium chicken breast 6.95 • grilled filet 8.95 • jumbo shrimp 8.95 • salmon fillet 11.95 • jumbo lump crab cake 15.95 • jumbo scallops 12.95

## ENTREES



### BEEF & CHICKEN

*Accompanied by two sides. Add a cup of soup 4.95/bowl 6.95*

*Add a crock of French onion soup 5.95 • Add a Jumbo Lump Crab Cake 15.95*

### FILET MIGNON

8oz Angus beef tenderloin, grilled as you like 32.95

### RIBEYE

16oz Angus ribeye grilled as you like 27.95

### TWIN CHICKEN BREASTS

all-natural premium chicken breasts, grilled and seasoned your way BBQ, cajun, or simply plain 16.95

### ENTREE ADDITIONS

*Sautéed portobello mushrooms, sauteed onions, hand-tossed side Caesar or grilled asparagus 3.95*

## SEAFOOD

*Accompanied by two sides*

*Add a cup of soup 4.95/bowl 6.95 • Add a crock of French onion soup 5.95*

### JUMBO LUMP EASTERN SHORE CRAB CAKES

succulent jumbo lump blue crab meat mixed with a hint of Old Bay double 29.95 single 21.95

### BROILED EASTERN SHORE TRIFECTA

an exquisite pairing of our classic Eastern Shore jumbo lump crab cake, jumbo gulf shrimp, and fresh jumbo deep sea diver scallops 34.95

### BROILED MAINE TRIFECTA

an exquisite pairing of our classic Eastern Shore jumbo lump crab cake, Main lobster tail, and fresh jumbo deep sea diver scallops 44.95

### JAIL ISLAND SALMON

fresh salmon fillet served with a lemon wedge, tartar sauce or cocktail sauce 22.95

### NORTH ATLANTIC HADDOCK

fresh haddock fillet. served with a lemon wedge, tartar sauce or cocktail sauce 20.95

### JUMBO NANTUCKET SEA SCALLOPS

succulent, sweet, dry non-processed diver caught open sea scallops served with a lemon wedge 29.95

### JUMBO SHRIMP

fresh jumbo shrimp broiled or fried served with a lemon wedge, tartar sauce or cocktail sauce 24.95

### EASTERN SHORE PAN-FRIED OYSTER PLATTER

succulent eastern shore hand breaded oysters lightly pan fried golden brown. Often imitated but never duplicated a Paddock Classic! 24.95

### SIDE PLATES 3.95

*fresh-cut fries, sweet potato fries, homemade rice pilaf, chef's daily starch, side house salad, house-made cole-slaw, apple sauce, chef's daily vegetable*

## PASTA

*All pasta dishes are served with a garlic baguette and a house salad*  
*Add a cup of soup 4.95/bowl 6.95 • Add a crock of French onion soup 5.95*

### SANIBEL JUMBO SHRIMP COLOSSAL CRAB

jumbo shrimp, colossal lump blue crab, penne and fresh basil sautéed in a delicate house blush 24.95

### CHICKEN CHESAPEAKE

sautéed all-natural chicken breast with crab meat in a Maryland-style cream sauce tossed with penne 22.95

### LOBSTER JUMBO LUMP CRAB "MAC AND CHEESE"

Fresh Maine Lobster Tail paired with Chesapeake Jumbo Lump Blue Crab Knuckles over Handmade Cavatappi Pasta Pan Sauté'd Smith Brothers Aged White and Classic Mild Cheddar Finish 26.95

### TRI-COLORED TORTELLINI

tender tri-color tortellini pasta sautéed in a blush cream sauce topped with fresh basil 15.95  
with grilled all-natural premium chicken breast 6.95  
with fresh-sautéed jumbo shrimp 8.95

### CLASSIC ALFREDO

penne pan-tossed in our house-made Alfredo 15.95  
with grilled all-natural premium chicken breast 6.95  
with fresh-sautéed jumbo shrimp 8.95

### SPAGHETTI WITH MEATBALLS

spaghetti with home-made meatballs and marinara sauce 14.95

## SANDWICHES

*Our sammies are built to order on local breads or soft pretzel rolls, using only the freshest, highest quality meats, cheeses and vegetables available locally.*  
*Served with house salad or fresh-cut fries, cole slaw and pickles.*

*Add a cup of soup 4.95/bowl 6.95 • Add a crock of French onion soup 5.95*

## BURGERS



### CLASSIC BURGER

1/2 pound Angus ground beef served with cheese, romaine lettuce, and fresh vine-ripened tomato 11.95

### COWBOY BURGER

1/2 pound Angus ground beef with hand-cut fresh "Paddock" Rings, House BBQ sauce, crisp bacon, and melted cheddar 12.95

### MUSHROOM SWISS BURGER

1/2 pound Angus ground beef loaded with fresh sautéed portobello mushrooms and smothered with melted swiss 12.95

### PULLED PORK BURGER

1/2 pound Angus ground beef topped with BBQ pulled pork and cheddar cheese 12.95

### CHEESEBURGER SUB

1/2 pound Angus ground beef served with cheese, romaine lettuce, and fresh vine-ripened tomato 11.95

### OLE ENGLISH MELT

1/2 pound Angus ground beef grilled in between toasted wheat with cheddar 11.95

## CLASSICS

### TOMATO & MOZZARELLA CAPRESE

fresh mozzarella, vine-ripened tomatoes, basil, and balsamic reduction drizzle 11.95

### HARVEST CHICKEN SALAD

all-natural premium sliced grilled chicken breast, sliced almonds and cranberries with romaine lettuce, fresh vine-ripened tomato 10.95

### JUMBO LUMP CRAB CAKE

succulent lump crab meat mixed with a blend of spices and herbs with romaine lettuce, fresh vine-ripened tomato, with tartar sauce 21.95

### EASTERN SHORE PAN-FRIED OYSTER SANDWICH

succulent eastern shore hand breaded oysters lightly pan fried golden brown 15.95

### MEATBALL SUB GRINDER

Traditional Oversized Hand-Made Meatballs, smothered in Angie's Homemade Marinara, topped with melted cheese 11.95

### PULLED PORK SANDWICH

1/2 pound of hickory smoked slow cooked pulled pork BBQ 11.95

### CHICKEN TENDER BASKET

premium all-natural chicken tenders served with fresh-cut fries and honey-mustard dipping sauce 11.95

### REUBEN

corned beef served with Swiss, sauerkraut and a touch of Thousand Island dressing, grilled on rustic rye 12.95

### RACHAEL

fresh turkey breast, Swiss, cole slaw and a touch of Thousand Island dressing, grilled on rustic rye 12.95

### ORIGINAL PHILLIE CHEESE STEAK

1/2 Pound of thinly sliced "Original Phillie" choice beef, grilled onions, smothered in American Cheese 12.95  
with grilled all-natural premium chicken breast 12.95

### GRILLED CHICKEN BREAST

grilled all-natural premium chicken breast, romaine lettuce, and fresh vine-ripened tomato 10.95

### TURKEY BREAST

a mountain of turkey breast, romaine lettuce, fresh vine-ripened tomato on your choice of artisan bread 9.95

### TAVERN HAM

a mountain of roasted tavern ham, romaine lettuce, and fresh vine-ripened tomato on your choice of artisan bread 9.95

### VARSITY CLUB

1/4 pound of turkey or tavern ham club with crisp bacon, romaine lettuce, fresh vine-ripened tomato, and mayo stacked between slices of country-white toast 13.95

### FISH SANDWICH

fresh haddock, broiled or fried with romaine lettuce and fresh vine-ripened tomato, with tartar sauce 14.95

## LITTLE PLATES

*Clients twelve and under and our seniors please*

### GRILLED CHEESE

grilled American cheese with fresh-cut fries 8.95

### CHEESE BURGER

4oz Black Angus ground beef topped with cheese with fresh-cut fries 8.95

### CHICKEN TENDERS

premium all-natural chicken tenders with fresh-cut fries and honey mustard dipping sauce 8.95

### SIMPLE PASTA

spaghetti served with a garlic baguette and plain, butter or marinara sauce 8.95

## IRRESISTIBLE SWEET ENDINGS

### PEANUT BUTTER DERBY PIE

Indulge in our House-Made creamy, sweet, and luscious treat! 7.95

### THE CHEESECAKE FACTORY CHEESECAKE

Enjoy this legendary dessert as a fantastic finish! Ask your server for our current offering. 7.95

### CHOCOLATE GRAND FINALE

Deliciously dark and rich four layer chocolate cake made with rich chocolate ganache, smothered in a creamy chocolate mousse, generously garnished with dark chocolate and almond shavings. 7.95

## DRINKS

*"Bottomless" Beverages - 2.95*

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Seagrams Ginger Ale, Root Beer, Tropicana Lemonade, Dr Pepper, Fresh Brewed Unsweetened Iced Tea, Coffee and Hot Tea

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*in style since 1947*

3406 EAST MARKET STREET • York, PA 17402 • 717.755.7300  
www.thepaddockonmarket.com

*\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*  
*For parties of 6 or more a gratuity of 20% will be added to your check.*  
*Plate split charge 5.00*