

# 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 7.95

### CHEF'S INSPIRATION

Choose between a cup 4.95 or bowl 5.95

## 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 7.95

### JUMBO LUMP STUFFED GIANT PORTOBELLO

succulent lump crab mixed with our secret blend of spices and herbs over a Keystone State portobella mushroom 13.95

### PULLED PORK FRIES

fresh-cut fries smothered in hickory smoked slow cooked pulled pork BBQ and cheddar 9.95

### BRUSCHETTA FRESCA

fresh vine-ripened diced tomatoes, basil, fresh garlic, and fresh mozzarella with toasted artisan baguettes 7.95

### SARATOGA SPRINGS CLASSIC QUESADILLA

fresh vine-ripened tomato, shredded cheese, folded and grilled hand-pulled artisan tortilla served with our house-made "Dilla" sauce 9.95  
overstuffed with grilled all-natural premium chicken breast 10.95  
overstuffed with jumbo lump crab 11.95

### HOUSE-MADE MOZZARELLA FRITTE

fresh, hand-battered mozzarella served with Angie's Homemade Marinara 8.95

### STEAMED SMITH ISLAND MIDDLE NECKS

one dozen of succulent clams in white vino garlic broth 11.95

### STEAMED SHRIMP

3/4 pound of steamed shrimp seasoned with Old Bay 11.95

### BLUE MOON PRINCE EDWARD MUSSELS

one pound of PEI Canadian mussels seasoned and steamed in Blue Moon beer, garlic and white vino 9.95

### TRIFECTA JUMBO WINGS

one full pound of jumbo crispy wings seasoned with BBQ, mild, hot, Old Bay, garlic parmesan, or Thai chili 9.95

### BELMONT FILET MIGNON

4oz grilled filet mignon with fresh-cut fries 13.95

## 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 8.95

### TOMATO CAPRESE

fresh vine-ripened tomatoes, mozzarella, and basil with a balsamic reduction 9.95

### PREAKNESS

mixed greens, 1/3 lb oven-roasted tavern ham and turkey, fresh vine-ripened tomatoes, carrots, cucumbers, shredded cheese, house croutons 11.95

### CAESAR

rustic romaine lettuce, Asiago cheese, house croutons 9.95/5.95

### CHOPPED COBB

grilled all-natural chicken breast, crisp bacon, fresh avocado, mixed greens, fresh vine-ripened tomatoes, carrots, shredded cheddar, crumbled blue cheese, hard-boiled egg 13.95

### SPINACH SALAD

fresh-clipped spinach, crisp bacon, hard-boiled egg, fresh mozzarella, tossed with balsamic vinaigrette 11.95

### DRESSINGS - Balsamic Vinaigrette • Raspberry Balsamic Vinaigrette

• Honey Mustard • Caesar • Parmesan Peppercorn • Thousand Island

• Ranch • French • Crumbled Blue Cheese

ADD ONS – grilled all-natural premium chicken breast 4.95 • grilled filet 6.95

• jumbo shrimp 6.95 • salmon fillet 8.95 • jumbo lump crab cake 11.95

• jumbo scallops 10.95

## ENTREES

### BEEF & CHICKEN



*Accompanied by two sides. Add a cup of soup 3.95/bowl 4.95*

*Add a crock of French onion soup 4.95 • Add a Jumbo Lump Crab Cake 11.95*

### FILET MIGNON

8oz Angus beef tenderloin, grilled as you like 27.95

### RIBEYE

16oz Angus ribeye grilled as you like 23.95

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

### JUMBO LUMP EASTERN SHORE CRAB CAKES

succulent lump crab meat mixed with a blend of spices and herbs 26.95  
single 19.95

### BROILED SEAFOOD TRIFECTA

an exquisite pairing of our classic Eastern Shore jumbo lump crab cake, jumbo gulf shrimp, and fresh jumbo deep sea diver scallops 28.95

### SALMON

fresh sushi grade salmon fillet served with a lemon wedge, tartar sauce or cocktail sauce 19.95 Stuffed with jumbo lump crab 29.95

### HADDOCK

fresh haddock fillet. served with a lemon wedge, tartar sauce or cocktail sauce 16.95 Stuffed with jumbo lump crab 26.95

### JUMBO SEA SCALLOPS

succulent, sweet, dry non-processed diver caught open sea scallops served with a lemon wedge 26.95

### JUMBO SHRIMP

fresh jumbo shrimp broiled or fried served with a lemon wedge, tartar sauce or cocktail sauce 19.95

### 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! 19.95

### PAN-FRIED SOFT SHELL PLATTER

succulent "whale size" eastern shore blue soft-shell crabs pan-fried, romaine lettuce, fresh vine-ripened tomato on country-white toast 26.95

### SIDE PLATES 3.95

*fresh-cut fries, sweet potato fries, 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 3.95/bowl 4.95 • Add a crock of French onion soup 4.95*

### SANIBEL JUMBO SHRIMP COLOSSAL CRAB

jumbo shrimp, colossal lump blue crab, penne and fresh basil sautéed in a delicate house blush 21.95

### CHICKEN CHESAPEAKE

sautéed all-natural chicken breast with crab meat in a Maryland-style cream sauce tossed with penne 19.95

### CHICKEN PARMESAN

tender all-natural premium chicken breast topped with mozzarella cheese and Angie's Homemade Marinara sauce served over a bed of pasta 17.95

### GRILLED CHICKEN TRI-COLORED TORTELLINI

tender tri-color tortellini pasta sautéed with fresh tomatoes in a blush cream sauce topped with grilled all-natural premium chicken breast and fresh basil 16.95

### CLASSIC ALFREDO

penne pan-tossed in our house-made Alfredo 14.95  
with grilled all-natural premium chicken breast 4.95  
with fresh-sautéed jumbo shrimp 6.95

### SPAGHETTI WITH MEATBALLS

spaghetti with home-made meatballs and marinara sauce 13.95

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

## BURGERS



### CLASSIC BURGER

1/2 pound Angus ground beef served with cheese, romaine lettuce, and fresh vine-ripened tomato 9.95

### COWBOY BURGER

1/2 pound Angus ground beef with hand-cut fresh "Paddock" Rings, House BBQ sauce, crisp bacon, and melted cheddar 10.95

### MUSHROOM SWISS BURGER

1/2 pound Angus ground beef loaded with fresh sautéed portobello mushrooms and smothered with melted swiss 10.95

### PULLED PORK BURGER

1/2 pound Angus ground beef topped with BBQ pulled pork and cheddar cheese 9.95

### CHEESEBURGER SUB

1/2 pound Angus ground beef served with cheese, romaine lettuce, and fresh vine-ripened tomato 9.95

### OLE ENGLISH MELT

1/2 pound Angus ground beef grilled in between toasted wheat with cheddar 9.95

## CLASSICS

### PADDOCK SPECIAL

the original open-faced Angus beef tenderloin with romaine lettuce, fresh vine-ripened tomato 13.95

### TOMATO & MOZZARELLA CAPRESE

fresh mozzarella, vine-ripened tomatoes, basil, and balsamic reduction drizzle 9.95

### HARVEST CHICKEN SALAD

all-natural premium sliced grilled chicken breast, sliced almonds and cranberries with romaine lettuce, fresh vine-ripened tomato 8.95

### 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 17.95

### EASTERN SHORE PAN-FRIED OYSTER SANDWICH

succulent eastern shore hand breaded oysters lightly pan fried golden brown on country-white toast. 12.95

### MEATBALL SUB GRINDER

Traditional Oversized Hand-Made Meatballs, smothered in Angie's Homemade Marinara, topped with melted cheese served on a fresh baked Costanza sub roll 10.95

### PULLED PORK SANDWICH

1/2 pound of hickory smoked slow cooked pulled pork BBQ 9.95

### 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 10.95

### RACHAEL

fresh turkey breast, Swiss, cole slaw and a touch of Thousand Island dressing, grilled on rustic rye 10.95

### ORIGINAL PHILLIE CHEESE STEAK

1/2 Pound of thinly sliced "Original Phillie" choice beef, grilled onions, smothered in American Cheese 10.95  
with grilled all-natural premium chicken breast 10.95

### GRILLED CHICKEN BREAST

grilled all-natural premium chicken breast, romaine lettuce, and fresh vine-ripened tomato 9.95

### TURKEY BREAST

a mountain of turkey breast, romaine lettuce, fresh vine-ripened tomato on your choice of artisan bread 7.95

### TAVERN HAM

a mountain of roasted tavern ham, romaine lettuce, and fresh vine-ripened tomato on your choice of artisan bread 7.95

### 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 11.95

### PAN FRIED SOFT SHELL CRAB SANDWICH

succulent "whale size" eastern shore blue soft-shell crab pan-fried, romaine lettuce, fresh vine-ripened tomato on country-white toast 16.95

### FISH SANDWICH

fresh haddock, broiled or fried with romaine lettuce and fresh vine-ripened tomato, with tartar sauce 12.95

## LITTLE PLATES

*Clients twelve and under and our seniors please*

### GRILLED CHEESE

grilled American cheese with fresh-cut fries 7.95

### CHEESE BURGER

4oz Black Angus ground beef topped with cheese with fresh-cut fries 7.95

### CHICKEN TENDERS

premium all-natural chicken tenders with fresh-cut fries and honey mustard dipping sauce 7.95

### SIMPLE PASTA

spaghetti served with a garlic baguette and plain, butter or marinara sauce 7.95

## IRRESISTIBLE SWEET ENDINGS

### PEANUT BUTTER DERBY PIE

Indulge in our House-Made creamy, sweet, and luscious treat! 6.95

### THE CHEESECAKE FACTORY CHEESECAKE

Enjoy this legendary dessert as a fantastic finish! Ask your server for our current offering. 6.95

### 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. 6.95

## DRINKS

*"Bottomless" Beverages - 2.95*

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

*\* 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 18% will be added to your check. Plate split charge 5.00*

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