

The Paddock Pub
Dine Originals Week
March 19 – 25, 2018

Three Course Dinner
\$20

Select one dish from each course

Course 1

Italian Bites – salami, pepperoni and mozzarella cheese; rolled and deep fried
served with Italian dressing

Spinach Salad – spinach, goat cheese, golden raisins, cranberries and cherry tomatoes
tossed with a honey lime vinaigrette

Croquettes – potato, onion, cheese and bacon; fried and served with house made
marinara

Course 2

Wine Braised Short Ribs – braised short ribs served over roasted fingerling potatoes
with a mushroom red wine reduction sauce

Balsamic Chicken – grilled chicken topped with house pickled onions and jalapenos;
topped with a balsamic drizzle and served with garlic mashed potatoes

Ruby Trout – pan seared trout topped with roasted jalapeno salsa served over a
lemon ginger risotto

Course 3

Bread Pudding

Crumb Cake with cinnamon-coffee pecans
Warm zucchini and walnut bread

No Substitutions
No a la carte