THE STARTING GATE

CRISPY CALAMARI 10.95

COCONUT SHRIMP 11.95 Served with a pineapple glaze dipping sauce

DRUNKEN CLAMS 13.95 Little neck clams broiled in Corona, garlic, parsley & butter

BACKSTRETCH QUESADILLA 8.95

Tri color peppers \mathscr{E} onions baked in a flour tortilla with monterey jack & cheddar cheeses with chicken 12.95 with steak 14.95 with shrimp 17.95

SPINACH & ARTICHOKE DIP 10.95 Served with tortilla chips

McLOONE'S BUFFALO WINGS 9.95 Served with bleu cheese

CLUBHOUSE NACHOS 10.95

Tortilla chips topped with jalapenos, queso sauce, pico de gallo, sour cream & guacamole with chicken or chili 13.95

FRESH MOZZARELLA & TOMATO STACK 8.95

WINNER'S CIRCLE CRAB CAKE 13.95

Served over a pacific seaweed salad with a chipotle aioli & a wasabi mayo



MANHATTAN CLAM CHOWDER 6.95 FRENCH ONION SOUP 6.95

RAW BAR

SHRIMP COCKTAIL 12.95 5 jumbo shrimp served with cocktail sauce

> LITTLENECK CLAMS half dozen 5.95 dozen 11.95

BLUE POINT OYSTERS half dozen 8.95 dozen 16.95

MARYLAND CRABMEAT 15.95

CHILLED SAMPLER 24.95 2 shrimp, 4 clams, 4 oysters & 1/4 lb jumbo lump crabmeat

CESAR'S CANTINA

ENCHILADAS

INSIDE TRACK SALADS

FAVORITES HARVEST SALAD 9.95

Baby mesclun greens, granny smith apples, walnuts, dried cranberries & feta cheese tossed with balsamic vinaigrette

with grilled chicken 13.95 with grilled shrimp 16.95

CLASSIC CAESAR SALAD 9.95 with grilled chicken 13.95 with grilled shrimp 16.95

HALF ROASTED

CHICKEN 21.95

Fire roasted with rotisserie herbs &

spices, served with parmesan

mashed potatoes & haricot verts

GRILLED ATLANTIC

SALMON 22.95

Marinated salmon filet served in tzatziki

sauce with cous cous & grilled asparagus

CHICKEN IGLESIAS 19.95

Chicken breast topped with prosciutto,

fresh mozzarella, mushrooms &

sherry wine sauce, served with parmesan

mashed potatoes & haricot verts

TRAINER'S TACO SALAD 12.95

Monterey jack & cheddar cheese, crunchy tortilla strips, pico de gallo, sliced avocado & ranch dressing served in a crispy tortilla shell

with grilled chicken 15.95 with grilled steak 18.95

SPINACH SALAD 10.95

Spinach, roasted beets, avocado, orange wedges, & toasted almonds in a citrus vinaigrette

with grilled chicken 13.95 with grilled shrimp 16.95

DAILY DOUBLE CRAB CAKES 25.95

Seasoned jumbo lump crab meat, roasted red pepper coulis, served with a chipotle aioli & wasabi mayo, wild rice & asparagus

CAJUN TILAPIA 16.95

Tilapia fillet in a lemon beurre blanc, served with wild rice & haricot verts

RED CHILE ENCRUSTED SCALLOPS 23.95

Scallops encrusted with red chili, tossed with mango, peppers & tortilla strips in a citrus vinaigrette

add a Favorites Harvest Salad or Caesar Salad to your entree \$4

FROM THE GRILLE

COWBOY STEAK 24.95

Rib eye on the bone, topped with a roasted garlic butter served with sautéed spinach & parmesan mashed potatoes

GRILLED PORK CHOP 21.95

Pork chop seasoned with rosemary & fresh garlic, sherry wine sauce, served with parmesan mashed potatoes & sautéed spinach

NY BLACK ANGUS SIRLOIN 27.95

Certified aged black angus, topped with portabella mushroom cap \mathscr{C} red wine demi glaze, served with frizzled onions & parmesan mashed potatoes

CLASSIC FILET MIGNON 28.95

Filet served with parmesan mashed potatoes & grilled asparagus, topped with a mushroom-onion demi glace

BABYBACK RIBS 19.95

Apple bourbon bbg sauce, beer battered onion rings & cole slaw

PADDOCK PASTAS

SHRIMP ALIGHERI 20.95

Jumbo shrimp sautéed with fresh basil, garlic, broccoli, spinach & tomatoes tossed with fettuccine

HERB SCALLOPS 24.95

Fresh scallops sauteed with artichoke hearts, spinach & roasted garlic in a lemon white wine sauce, tossed with fettuccine pasta

CAJUN PASTA 17.95

Sautéed chicken breast, hot italian sausage. mushrooms, onions & garlic tossed with cream, cajun spices & penne pasta

FETTUCCINE CARBONARA 13.95

Bacon \mathscr{E} peas served in a rich alfredo sauce with chicken 16.95 with shrimp 19.95

ROASTED GARLIC RIGATONI 16.95

Rigatoni pasta tossed with roasted eggplant, cherry tomatoes & yellow peppers in a roasted garlic marinara sauce, topped with balsamic glaze & crushed walnuts

BURGER

THE CLASSIC 8.95 Certified angus beef served with lettuce & tomato with cheese 1.00

JERSEY SHORE 10.95

Certified angus beef topped with a slice of pork roll & american cheese

THE PATTY MELT 9.95

Certified angus beef topped with melted swiss, sautéed mushrooms & onions, served on toasted ciabatta bread

DERBY BURGER 11.95

Certified angus beef topped with bbq'd pulled pork & melted cheddar cheese

INSIDE - OUT 10.95

Certified angus beef stuffed with bleu cheese & topped with strips of smoked bacon

BUFFALO BLEU 9.95 Cajun angus patty topped with bleu cheese,

tomato, sping mix & hot sauce

TURKEY REUBEN 9.95

A turkey burger topped with swiss cheese, sauerkraut & thousand island dressing

TURKEY CLUB BURGER 9.95

A turkey burger topped with

Three rolled soft flour tortillas topped with crema, queso fresco \mathscr{E} your choice of salsa verde or roja served with rice \mathscr{E} beans with vegetable 9.95 with chicken 11.95 with beef 14.95

CARNE ASADA 20.95

Grilled flank steak marinated in a seasoned blend of dried chiles served with avocado, rice, corn & zucchini

SALMON A LA PARILLA 19.95

Grilled marinated salmon fillet drizzled with a chipotle glaze, served with mixed greens & a black bean salsa

FAVORITES FAJITAS

Sautéed peppers & onions in a blend of aromatic spices served with rice \mathscr{E} beans with chicken 19.95 with beef 22.95 with shrimp 22.95



CHICKEN POT PIE 14.95

Chicken breast, carrots, peas, celery, potatoes & onions topped with a light flaky pie crust

SHEPHERD'S PIE 15.95

Black angus sirloin, jack cheddar cheese, bacon, mixed vegetables & natural jus, baked in a parmesan mashed potato crust

FIVE CHEESE BAKED MACARONI 13.95

Rigatoni pasta tossed with havarti, cheddar, monterey jack, gruyere & parmesan cheeses baked with seasoned italian bread crumbs

McLOONE'S MEATLOAF 15.95

Wrapped in bacon served with parmesan mashed potatoes & haricot verts

In order to ensure the freshest experience possible, all of the food on our menu is prepared & cooked to order. We thank you for you patience.

swiss cheese, bacon & mayo

GARDEN STATE 9.95

Grilled portobello mushroom, zucchini & red peppers topped with sun dried tomato pesto, fresh mozzarella & spring mix

WILD RICE 3.95 **GRILLED ASPARAGUS** 4.95 PARMESAN MASHED POTATOES 3.95 SAUTÉED SPINACH 4.95 SAUTÉED ONIONS & MUSHROOMS 4.95 FRIZZLED ONIONS 3.95 FRENCH FRIES 4.95