

Menu items are served Tapas style
Please order à la carte or choose three items with no duplication for \$25.00

Spectacular Bid Spring Rolls \$15

Jumbo Lump Crab, Bok Choy, Grapefruit Vinaigrette
Morgan "Highland" Chardonnay '07 \$13

Mariah's Storm Mussels \$14

Olive Oil Crostini, Tomato and Fennel Broth
Caparzo Rosso di Mantalcino '06 \$9

Whirlaway Wedge Salad \$11

Baby Iceberg Wedge, Pancetta, Tarragon Ranch Dressing
Torrediluna Pinot Grigio '08 \$11

Forego Fritto Misto \$13

Tempura Asparagus, Mushrooms and Haricot Verts,
Spiced Chick Pea Batter, Spicy Lemon Emulsion
Schramsburg "Mirabelle, Brut Rose" \$14

Citation Duck Tostada \$13

Spiced Duck Confit, Blue Corn Tostada,
Goat Cheese, Avocado, Mango Salsa
Armen Cabernet Sauvignon '07 \$12

Secretariat Sausage Rolls \$13

Housemade Merguez Sausage, Puff Pastry, Housemade Jalapeño Mustard
Marquis Philips Shiraz '07 \$9

Il Palio Antipasto \$13

Prosciutto, Bresaola and Molinari Salami Served with Kalamata and Green Olives,
Roasted Tomatoes and Marinated Artichokes topped with Baby Arugula and Parmesan
Whitehaven Sauvignon Blanc '08 \$10

Chef's Selection of Artisan Cheese \$16

Served with Appropriate Accompaniments
St. Francis Chardonnay '07 \$10

20% gratuity will be added to parties of six or more

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Man O' War Oysters \$13

Fried Select Oysters with Lemon, Grated Parmesan
with House Mustard Sauce

Avinyó Cava "Brut" \$10

Barbaricina Seared Scallops \$14

Diver Scallops, Sweet and Sour Wild Mushrooms, Pancetta

Martin Códax Albariño '07 \$8

Hollywood Park Asian Pot Stickers \$14

Rock Shrimp, Pork, Shiitake Mushrooms, Sweet Chili Sauce

Rudi Wiest Riesling "Rhein River" '07 \$9

Suffolk Downs Crab Cakes \$14

Petite Lump Crab Cakes on Warm Tomato and Corn Salad

Talmard Mâcon Chardonnay '07 \$9

Seattle Slew Squealer Slider \$14

Ground Bacon and Angus Beef, with Burgundy
Caramelized Red Onion and, Black Pepper Aioli

L'Ecole N° 41 Cabernet Sauvignon '07 \$16

Delta Downs Spinach, Artichoke and Goat Cheese Dip \$13

Sautéed Spinach and Artichoke Hearts, mixed with
Goat and Cream Cheeses, Toasted Pita

Sonoma-Cutrer "Russian River Ranches" '07 \$12

Giacomo Short Rib Grilled Cheese \$15

Black Truffle Butter, Camembert, Glazed Beef Short Ribs, Au Jus

Chateau St. Jean Merlot '05 \$9

Nashua Nicosia Lamb Pops \$14

Grilled Herb Marinated Lamb Chops, Marinated Cucumber
and Tomato Salad with Goat Cheese

Vistandes Malbec "Gradum Reserve" '06 \$10

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Martinis

Chantilly \$12

Effen Raspberry, Triple Sec, Cranberry Juice, Pineapple Juice, Sour Mix

The Thoroughbred \$14

Gentleman Jack, Southern Comfort, Bitters, Cherry

Run For the Roses \$14

Grand Marnier, Godiva Chocolate Liqueur, Cream, Sprinkle of Cocoa

Calder Key Lime Pie \$12

Stoli Vanilla, Malibu, Midori, Fresh Lime, Splash of Cream, Graham Cracker Rim

Shire \$13

Tanqueray 10, Cucumber Muddled with Fresh Citrus, Simple Syrup

Seattle Slew \$14

Stoli Vanilla, Godiva White, Shot of Espresso, Cinnamon Sprinkle

French Mare \$12

Absolut, Pineapple Juice, Champagne Float

Clydesdale \$14

Wild Turkey Honey Liquor Infused with Vanilla and Cinnamon,
Dark Crème de Cacao, Cream, Nutmeg

Trifecta Bellini \$11

Champagne, Peach Schnapps, Cipriani

Signature Cocktails

Foolish Pleasure \$12

10 Cane Rum, Fresh Lime,
Cranberry, Pineapple and Orange Juice

Mouzon's Mash \$13

Gentleman Jack, Fresh Peach, Mint,
Lemon, Simple Syrup

Aqueduct \$12

Maker's Mark, Splash of Bitters, Soda,
Orange, Cherry

Pimm's Cup \$10

Pimm's N° 1, Lemon & Lime Soda,
English Cucumber

Charleston Place Punch \$10

Malibu, Pineapple, Soda, Grenadine

Agua Caliente Margarita \$14

Patron, Lime Juice, Cointreau

Featured Cocktail

Torched Cherry Mojito \$13

Torched Cherry Rum, Mint Simple Syrup, Fresh Lime, Cheerwine and Twizzler Drizzle

Try the Mojito that earned the Thoroughbred Club second place at this years Bacardi Mojito Challenge.

This cocktail a surprising balance of sweet and tart. A mojito reminiscent of childhood sweets on a summer day.

Wine Suggestions

Bubbles	Glass	Bottle
Avinyó Cava “Brut” (Spain)	10	45
Bisol Prosecco “Jeio, Brut” (Veneto)	12	55
Schramsberg “Mirabelle, Brut Rosé” (North Coast)	14	65
Gatinois, Grand-Cru (Champagne)	16	75
Veuve Clicquot-Ponsardin “Brut” (Champagne)	95	
Taittinger Rosé “Prestige, Brut” (Champagne)	100	
Moët et Chandon “Cuvée Dom Pérignon, Brut” ‘00 (Champagne)	250	

Light & Dry Whites

Martin Códax Albariño ‘08 (Rias Baixas)	8	30
Torrediluna Pinot Grigio ‘08 (Venezie)	11	41
Schloss Gobelsburg Grüner Veltliner “Lamm” ‘06 (Kamptal)	75	
Cakebread Sauvignon Blanc ‘07 (Napa)	68	
Whitehaven Sauvignon Blanc ‘09 (Marlborough)	10	36

Sweet White

Herman Dönnhoff Riesling Kabinett (Nahe) ‘07	55	
Domaines Schlumberger Gewürztraminer “Cuvée Christine” ‘04 (Alsace)	70	
Rudi Wiest Riesling “Rhein River” ‘07 (Rheinhessen)	9	33

Chardonnay

Talmard Mâcon ‘08 (Burgundy)	9	33
Sauzet Puligny-Montrachet “Hameau de Blagny, 1er Cru” ‘06 (Burgundy)	99	
St. Francis ‘08 (Sonoma)	10	36
Sonoma-Cutrer “Russian River Ranches” ‘08 (Sonoma Coast)	12	45
Jordan ‘07 (Russian River Valley)	65	
Kistler “Les Noisetiers” ‘07 (Sonoma Coast)	95	
Morgan “Highland” ‘07 (Santa Lucia Highlands)	13	49

Soft & Smooth Reds

Joesph Drouhin Pinot Noir “Laforet” ‘07 (Bourgogne)	10	36
Saintsbury Pinot Noir ‘07 (Carneros)	15	55
Domaine Fourrier Chambolle-Musigny ‘03 (Burgundy)	115	
DuMol Pinot Noir ‘06 (Russian River Valley)	125	
Coudoulet de Beaucastel Côtes-du-Rhône ‘05 (Rhône Valley)	60	
Marquis Philips Shiraz ‘08 (South Eastern Australia)	9	33
Allegrini “Palazzo Della Torre” ‘04 (Veronese)	68	
Caparzo Rosso di Montalcino ‘06 (Tuscany)	9	33

Big & Rich Reds

Chateau St. Jean Merlot ‘07 (California)	9	33
Vistandes Malbec “Reserve” ‘06 (Mendoza)	10	36
L’Ecole N° 41 Cabernet Sauvignon ‘06 (Columbia Valley)	16	60
“Red Lion” Cabernet Sauvignon ‘06 (California)	11	41
Mas Doix Priorat “Salanques” ‘04 (Spain)	65	
Armen Cabernet Sauvignon “Coyote Ridge Vineyard” ‘07 (Dry Creek)	12	45
Silver Oak Cabernet Sauvignon ‘04 (Napa Valley)	175	
Château Carbonnieux Pessac-Léognan ‘99 (Bordeaux)	95	
Steele Zinfandel ‘07 (Mendocino County)	11	41
Turley Zinfandel “Hayne Vineyard” ‘06 (Napa Valley)	135	

Desserts

\$8

Red Velvet Cake

With Peach Pie Ice Cream and Roasted Peach Coulis

Carrot Cake Bread Pudding

Brandy Fig Ice Cream, Caramel Anglaise, Candied Carrot

Chocolate Pudding and Popcorn Ice Cream

Pretzel Wafers, Peanut Butter Caramel Sauce, Twizzler Drizzle

Strawberry Trio

Strawberry Rhubarb Crisp, Strawberry Almond Semifreddo, Strawberry Vanilla Shortcake

Chocolate Olive Oil Cake

Spicy Mango Salsa, Mango Passion Coulis, Roasted Pineapple Ice Cream

Classic Crème Brûlée

Housemade Ice Cream and Sorbets

Gourmet French Press Coffee

\$5.95 per bottomless cup

European Regular	European Decaf
Costamala	French Vanilla
Azetc Roast	Kona

Specialty Coffee

Espresso (Regular or Decaf)	\$3.50
Cappuccino (Regular or Decaf)	\$4.25
Latte (Regular or Decaf)	\$4.25

Add your favorite cordial to our Gourmet French Press Coffee

\$9

Frangelico

Amaretto

Baileys

Godiva Dark

Tia Maria

Kahlua

Jameson

Godiva White

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Cognac & Armagnac

Courvoisier VS	12
Remy Martin VSOP	14
Courvoisier VSOP	14
Remy Martin XO	26
Hennessy VS	12
Martell Cordon Bleu	18
Hennessy XO	28
Louis XIII	213
Larressingle XO (Armagnac)	15

Bourbons

Blanton's Single Barrel	14
Booker's 8 Year	14
Knob Creek 9 Year	14
Baker's 7 Year	14
Woodford Reserve	14
Basil Hayden 8 Year	14
1792	14
Bulleit	12

Single Malt Scotch

Glenmorangie 10yr (Highland)	14
Glenfiddich 12 yr (Speyside)	14
Glenlivet 12yr (Speyside)	12
Macallan 12yr (Speyside)	12
Talisker 10yr (Isle of Skye)	14
Macallan 18yr (Speyside)	25
Laphroaig 10yr (Islay)	12
Macallan 30yr (Speyside)	115

Dessert Wines: Port, Sherry & Madeira

Sandeman Sherry "Amontillado"	10
Lustau Sherry "Oloroso, Del Tonel"	15
RWC Madeira "Sercial, Charleston"	13
Barbeito Maderia "Boal" 1982	27
Sandeman Port "20yr Tawny"	14
Warre's Port "Otima 10yr Tawny"	9
Sandeman Port "Founder's Reserve"	10
Warre's Port "LBV '99"	20
Warre's Port 2000	26
Buller Tokay (Australia)	9
Kline "Vin de Constance" (S. Africa)	15

Beer

<u>4.75</u>		<u>5.75</u>	
Beck's N/A	Miller Lite	Amstel Light	Heineken
Budweiser	Palmetto Amber Ale	Bass Ale	Stella Artois
Bud Light	Palmetto Lager	Corona	Newcastle
Coors Light	Palmetto Pale Ale	Guinness	Sierra Nevada
Michelob Ultra	Sam Adams	Seasonal Beer	
Yuengling			