

Wednesday @ **PATRICK'S** GRILLE

SHAREABLES

Flaming Saganaki \$9

melted fontinella cheese flamed tableside, served with crusty warm baguette

Shrimp Cocktail \$16

jumbo shrimp poached in chablis, served with patrick's own spicy cocktail sauce

Oysters on the Half Shell (6) \$12

with cocktail sauce, lemon wedges

Buffalo Chicken Flatbread \$12

buffalo-style chicken, bacon, bleu cheese, tomatoes, three cheese blend

Mushroom Crostini \$10

SOUP & SALADS

all soups are freshly made in house

Soup du Jour c \$4 b \$5

Fresh Garden Salad \$7

iceberg & field green blend with tomato, beets, cucumbers, carrots & red onion ~ add chicken \$8 choice of balsamic, house-made ranch, french, and bleu cheese

Tomato & Fresh Mozzarella Salad \$9

basil vinaigrette dressing

Caesar Salad \$10

romaine, anchovies, parmesan cheese, garnished with tomatoes and with our house-made caesar dressing

ENTRÉES

*Includes Chef's choice starch and fresh vegetables
Served with your choice of soup du jour or house salad*

Slow Roasted Prime Rib 12oz \$30

served auju and horseradish sauce

Chicken Piccata \$22

fresh chicken breast with mushrooms, onions, tomatoes & capers with a lemony white wine sauce

Fresh Atlantic Salmon \$28

pan seared filet with lemon butter

Steak Diane \$30

char-grilled medallions of beef tenderloin topped with classic diane sauce

Served with your choice of soup du jour or house salad

Shrimp & Scallop Fettucine Alfredo \$28

Pork Schnitzel \$23

with lemon butter & pan-fried potatoes

Dessert \$8 ~ German Chocolate Cake

Mudd Pie

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition